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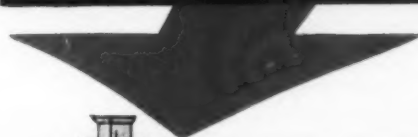
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BINDING ALBUMIN

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GOOD SAUSAGE PRODUCTION



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THE NATIONAL



Volume 123

July 22, 1950

Number 4

Provisioner

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(Mail and Wire)

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THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

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Published weekly at 407 S. Dearborn St., Chicago (5), Ill.,
U.S.A., by the National Provisioner, Inc. Yearly subscrip-
tions: U.S. \$4.50; Canada, \$6.50, Foreign countries, \$6.50.
Single copies, 25 cents. Copyright 1950 by the National Pro-
visioner, Inc. Trade Mark registered in U. S. Patent Office.
Entered as second-class matter October 9, 1919, at the Post
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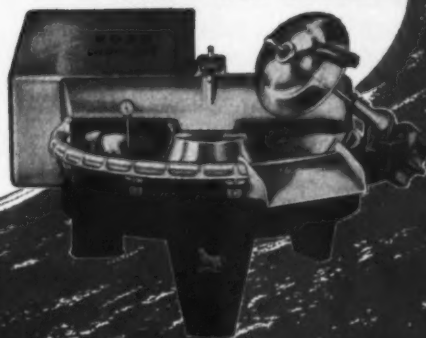
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THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

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CHOP—CUT CUTTER



The New Globe FREEZER-FRY

*The completely versatile
processing machine for*



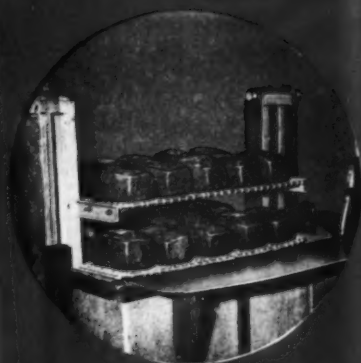
FREEZING

Hams and other fresh products to be stored for future processing or sale are glazed by the Freezer-Fry with a double coating of ice. This method of sealing frozen products completely retains all the natural color and bloom—prevents dehydration, oxidation, and "burning" in storage.



SHRINKING

For the shrinking of moisture proof packaging film used for the protection of all fresh or processed meat products, the Freezer-Fry provides a high capacity, low cost, automatic method of dipping the product for the necessary time in water, thermostatically maintained at the correct temperature.

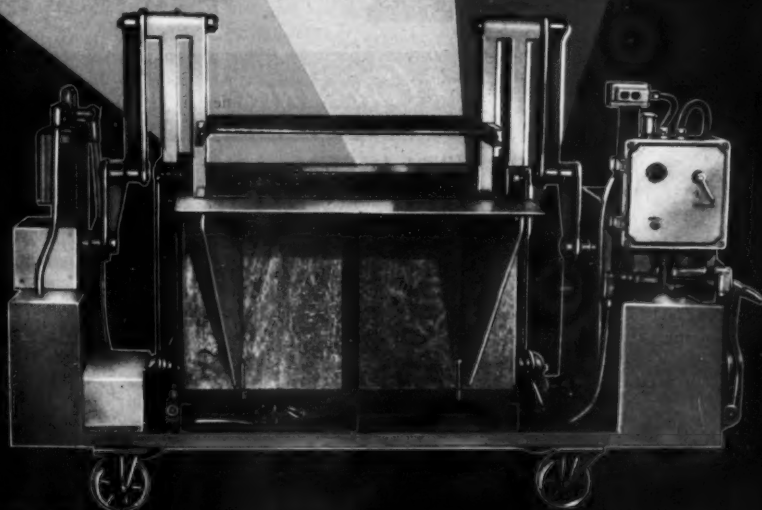


FRYING

For deep-fat frying of all meat products and browning of meat loaves, the Freezer-Fry automatically immerses the product in deep fat while temperature is thermostatically controlled at the correct temperature. Timing cycles can be varied to fit product requirements.

*Another Globe First
for 1950*

The new Globe Freezer-Fry is portable and mounted on substantial rubber tired casters. It is completely versatile in its application to meet the seasonal demands in your business. It will never be idle in your plant. It is truly an amazing money-saver and profit builder. Write Globe today for full details.



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President's War Program

Sharply increased taxes will be asked "at an appropriate time," President Truman told Congress this week, and hinted that his program will include a demand for an excess profits tax.

The President did not ask for wage or price controls or rationing but warned that if prices rise sharply he would not hesitate to recommend such measures.

It was predicted that his program would mean that priorities, allocations, inventory controls and limitation orders would immediately be placed on scarce commodities such as steel, iron, non-ferrous metals and some chemicals, including chemicals necessary in manufacturing cellophane and other materials used in the packing industry.

Who Is Affected by the Draft?

With the increasing seriousness of the Korean war the draft law has been extended and the President has announced that the National Guard and the reserves may be called to active duty. Employees of the packing industry are not deferred under the draft law; no listing of essential jobs has been made.

Unmarried men between the ages of 19 and 25 are liable for military service, with the 25-year-olds being called first. In order to have an employee exempted because of the importance of his job, the employer should appear with him before the draft board and state his reasons. The board must be notified within ten days of any appeal from its classification of a man.

Somewhat broader job protection is given draftees under the new draft law. A detailed report will be given in a future issue of THE NATIONAL PROVISIONER.

CIO, AFL Join in Contract Talks

Close cooperation between the nation's two leading meat packing unions in their current negotiations with the major meat packing companies was announced Friday in a joint statement by union presidents Ralph Helstein of the CIO Packinghouse Workers and Earl W. Jimerson of the Amalgamated Meat Cutters and Butcher Workmen, AFL. The two unions agreed that they will jointly use all their resources to reach contract agreements with the packers. Neither union will conclude an agreement except on the basis of a full and thorough discussion of their common problems.

Both unions started contract negotiations this week with Armour and Company, and have scheduled meetings next week with Swift & Company.

RFC May Withhold Subsidies

The Emergency Court of Appeals ruled recently that the RFC may properly withhold payment of slaughter subsidies until a court has decided, on the basis of evidence, whether the applicant violated OPA meat or livestock price regulations. In contesting a suit by Federated Meat Corporation and United Meat Co. in U. S. district court for unpaid slaughter subsidies, RFC claimed the right to introduce evidence showing that the applicants had violated price regulations during the subsidy period. RFC held that if the court found the applicants guilty, it could refuse to pay the claim.

OPA Price Cases Found Faulty

At Chicago this week the U. S. circuit court of appeals upheld dismissal of suits against six companies charged with violating OPA price control regulations. The opinion held that substitution of the United States as plaintiff in the cases after dissolution of OPA was not legal, and that the Secretary of Commerce should have been the plaintiff since all authority of the director of OPA was transferred to his department. The substitution was made in June, 1947, and the defendants, contending it was illegal, claimed that further attempts to correct the situation were prevented by the rules of civil procedure. Assistant U. S. Attorney Lulinski said he would take the case to the Supreme Court.

Heavy Buying of Canned Meat

Unusually sharp increases in canned meat sales by packers the last few weeks were disclosed this week in an NP survey. The increased buying would indicate that jobbers and wholesalers may be attempting to protect themselves from a possible scarcity and/or that some housewives are beginning to hoard. See page 9.

Come to the Fair!

A REAL country fair has been transplanted in the big city and is currently entertaining thousands of urban folk. Constructed and operated by Armour and Company, the country fair is one of the most fascinating exhibits at Chicago's summer-long lake front exposition. Designed to acquaint the public with Armour's essential function in supplying meat for America's table, the exhibit is a sugar coated educational capsule offering education and enjoyment.

Not content with simply telling the city dwellers that hams, bacon, chops and steak originate on the farm, the Armour country fair shows meat on the hoof. Displayed are cattle, calves, hogs, sheep and even a buffalo and a long horn steer. Fair goers see something new and something old, with the buffalo representing the Indians' and the frontiersmen's source of meat, contrasted with the present day beef animals. Exhibits of meat products and by-products of the packing industry are shown. Tiny actors from "Armour land" entertain young and old alike in a puppet show.

To further fascinate the youngsters, four handsome dogs, a Doberman Pinscher, Boxer, Dalmation and Cocker Spaniel, are on hand. Their dog houses are made to resemble Dash dog food cans.



General view of fair shows exhibit-filled log chalet at right and huge star-shaped flower bed in center.



Two city boys get their first look at a live Buffalo, witnessing the feeding somewhat apprehensively.



All species of livestock are exhibited in modern, airy setting at left. Spaciously laid out, the Armour fair has cooling Lake Michigan as backdrop.

Puppet show, below, provides entertainment and diversion for young and old alike in log chalet.



Canned Meat Sales Heavy; Army Buying Small Factor So Far

SALES OF canned meats by manufacturers have been unusually heavy in the last two or three weeks. A survey of packers—both the major companies and independents—by THE NATIONAL PROVISIONER late this week revealed that most firms are sold out on many items and are well sold up on all canned meats.

The canned meats manager of one packing firm stated that as far as his company was able to judge, the sharp rise in the volume of business placed with it has been caused by buying on the part of the trade, particularly the large trade, on an advancing market. Another canned meats manager reported that business at the packer level has been "what might be expected when there is some scare buying at the retail level." The head of a Chicago independent stated that the "extreme heavy buying" which started about two weeks ago has made it "very difficult" for manufacturers to fill orders.

Most packers felt that consumers (except possibly in New York and the East) are not yet hoarding canned meats to the extent that they are some commodities, such as sugar and coffee. They said, however, that there is evidence that some people, at least, may be buying more than usual. Several explanations for increased buying were suggested. It was pointed out that summer is the season when more canned meats are used and that promotion of canned meats this year has been strong. In addition, canned meats represent a good buy at this time, in view of the relatively high fresh meat prices.

Canned meat buying by the Army, it was felt by qualified observers, has affected the market only slightly, if at all. The Army currently has bids out for 5,000,000 lbs. of about ten canned meat items. This amount was described as a "drop in the bucket" in relation to World War II requirements, total production of canned meats, total capacity of the industry or "almost any way you want to look at it." But because the Army had not been buying canned meats and suddenly entered the market, there is likely to be some impact even though the amounts are small. Requirements of canned meats specified by the Army through October are considered "very small" although, of course, it may change its orders at any time.

The Chicago buyers of canned meats for two large chains, A & P and Jewel Food Stores, and for one large independent retail store in Chicago asserted that "there have been no runs on canned meats in Chicago and the Midwest." A few housewives may be doing a certain amount of "stocking," they said, but this has not been extreme.

Likewise a spot check of two outlying chain stores in Chicago and of one large loop market showed no perceiv-

able change in the canned meat shelves. Stocks were apparently very complete and some cans at least had been on the shelves long enough to accumulate some dust.

In New York City, no "unusual" buying of canned meat was reported this week by Bohack, A & P, Gristede or Safeway, and no "runs" on canned meat were expected by the managers of these chains.

One spokesman for a large packer insisted that there is no shortage of canned meats at the retail level. "The thing we must do," he asserted, "is to

prove to the housewife that there is no scarcity, that there is plenty of canned meat in the stores—more than she can possibly carry home." The effect of hoarding is cumulative, he said. It forces prices up and might well lead to controls by the government.

The president of a large canned meat manufacturing firm in Chicago said Thursday morning that he believed the President's speech would relieve to some extent the situation of "scare buying." Truman assured the country Wednesday that the food supply is adequate and that no immediate moves to impose price and rationing controls are contemplated. He asked for powers to prevent inventory hoarding and for requisitioning of supplies and materials needed for the national defense.

Chicago Market To Stage Livestock Safety Contest for Truckers

ONE HUNDRED per cent trucker participation and 100 per cent statistical coverage on livestock delivered by truck are among the unusual features of the Chicago trucker's safety contest now being sponsored by all agencies of the Chicago livestock market. The contest, which has the active support of Chicago meat packers, is a direct effort by market interests to bring home to the farmer, through the trucker, the story of livestock bruise prevention by means of proper handling and loading.

According to an official of one of the major packers, the bruising of animals within the Chicago market proper has practically been eliminated. Bruises noted in processing indicate by their age their non-market origin.

Through the cooperation of the Union Stock Yards & Transit Co., all truck-

ers delivering livestock to the Chicago market will automatically be entered in the contest. As a driver reports into the Chicago yards a guard will enter the number of head in the load on the consignment ticket. If it is the trucker's first load he will be assigned a contest number by the guard and this number will be used on all the trucker's tickets for subsequent consignments. The number of animals will be verified at the unloading dock and the number of deads and/or cripples, if any, will be entered on the consignment ticket. The delivery data will be tabulated on an accumulative basis for each trucker by the IBM section of the Stock Yards company.

It is pointed out that the plan avoids some of the difficulties experienced in staging similar contests at other mark-

(Continued on page 17.)



PLANS FOR TRUCKERS LIVESTOCK SAFETY CONTEST are being made (front row, left to right) by W. W. Prince, president, Union Stock Yards & Transit Co., Chicago; J. H. Campbell, Chicago Producers Commission Association; Frank Brown, Reliable Packing Co.; Earl Caughy, Swift & Company; Allan Keefer, Traders Livestock Exchange; John S. Porcaro, Union Stock Yards & Transit Co.; E. H. Zamon, Armour and Company. Back row, M. S. Parkhurst and W. F. Sullivan, Union Stock Yards & Transit Co.; A. G. Newman, H. Graver Co.; Ralph May, Wilson & Co.; Dr. J. R. Pickard, National Live Stock Loss Prevention Board; R. E. Albrecht, radio station WLS; W. A. Siler, Hartford Fire Insurance Co.; Louis Schnachorst, trucker, Marshalltown, Ia.; Denzel Nelson, Nelson Trucking Co., Burket, Indiana; E. M. Hughes, Chicago Live Stock Exchange and John A. Lake, Illinois Agriculture Association.

Vacuum-Packed Lunch Meats

*Distributed on Nation-
wide Basis by Morrell*



USE of the vacuum package has made possible the successful nationwide distribution of prepackaged sliced luncheon meats. Generally, it is considered that prepackaged meats should be processed close to the point of sale. However, in the last eight months, John Morrell and Co., Ottumwa, Ia., has been distributing some 13 items in all sections of the country, shipping them under ordinary refrigeration with other product via rail and over-the-road trucks.

As luncheon meat comes from the slicer, it is counted, weighed in 8 oz. portions by women seated at table (see photo below) who then insert the product in sturdy bags made of laminated cellophane and Pliofilm. The bags are passed by hand to the operator of a Flex-Vac packaging unit (shown in photos at left).

This machine draws air from the package, heat seals the package with a crimping action and deposits it into a receptacle ready for shipping. The machine has a total of 15 sealing chambers, three of which seal simultaneously. The operator inserts the package, and, with a downward motion of her hand smooths the open end before it is sealed. A guide device holds each package top and bottom. When the three packages are in position, the chambers turn inward and the vacuum is drawn and the seal made. There is no danger of the operator suffering burns as the heating elements in the machine are at no time exposed. Possible capacity of the Flex-Vac is said to be 800 lbs. per hour.

The vacuum package, Morrell has found, provides a convenient, sanitary self-service item. Due to the retarding of oxidation, it has good keeping and flavor-retaining qualities. It is a handy pack for use on picnics, in lunch boxes, and storage in the housewife's refrigerator.

The Morrell package has ample transparent area so the customer can see what he purchases. Starting next week, the Morrell bologna will be dressed in a new package, and gradually this design will be applied to all the vacuum-packed items.

Designed by Harry Farrell of Chicago, the new package retains the same
(Continued on page 19.)

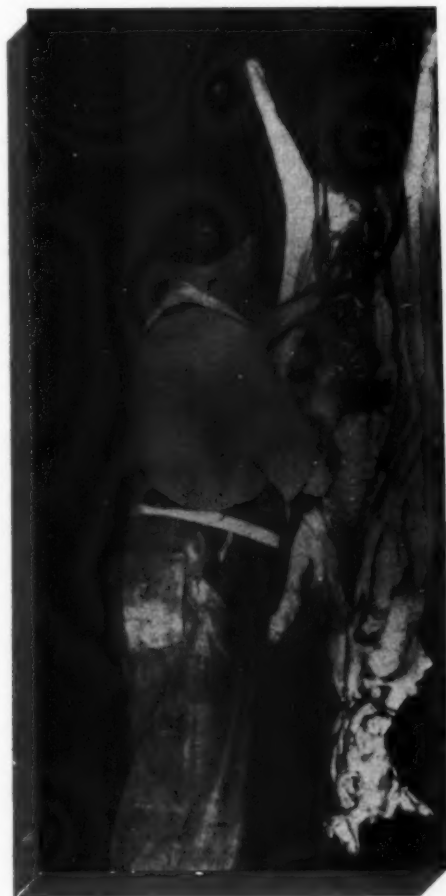


INVEST NOW IN A B & D HOG BACKBONE MARKER OR CARCASS SPLITTER

**Amortize Your Investment Quickly!
Now that Markets are Showing
Improvement for Cutting Out Hogs!**

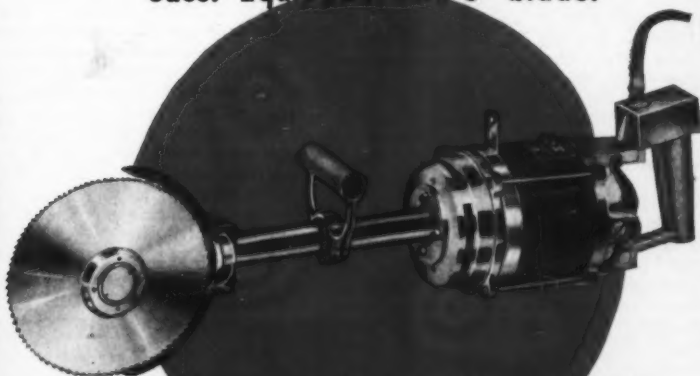
Eliminate lost profits from miscut loins with the B & D Hog Backbone Marker or Carcass Splitter . . . get top prices for ALL your loins with this profit-making, perfect-splitting B & D Machine!

These machines operate at high speed, are conveniently light in weight and exceptionally easy to handle with counter-balance. Why discount your loin production . . . NOW you can get top prices for ALL your loins. Write for further details today.



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Especially designed for marking hogs to assure perfect split carcass. Equipped with 8" blade.



**HOG SPLITTER—for Slaughterers
who desire to completely saw the
carcass. Equipped with 10" blade.**

3/4 HP Motor—Speed 3450 RPM in either 1 phase or 3 phase. Furnished in either 110 volts or 220 volts. Highest grade annular ball bearings used throughout. All gears made of chrome nickel steel. Gear driving saw is mounted on double row annular ball bearings of highest grade and is protected from saw dust, etc., by a tight fitting screw cover. Bevel gear is mounted on two opposed Timken tapered roller bearings. 8" blade, 23 gauge, reinforced center, 8 or 6 1/2 points per inch. 10" blade, 17 gauge, 6 1/2 or 4 1/2 points per inch. Operator has full control at all times through use of an automatic off switch in handle which shuts off motor when grip on handle is released. Total length 37". Weight with AC motor 48 pounds.



INVEST IN THE BEST

BUY B & D MACHINES

BEST & DONOVAN, 332 S. MICHIGAN AVE., CHICAGO 4, ILL.

PLANT OPERATIONS

IDEAS FOR OPERATING MEN

Fleshing Cuts For Fabrication

MORE RAPID and neater removal of membrane from different meats used in producing fabricated cuts is made possible by a new membrane fleshing machine. The unit has been used with success on the following fresh cuts: boned veal legs, veal clods, beef back strips, beef rounds and beef clods.

The membrane removal machine was developed by the Townsend Engineering Co. in two and one-half years of experimental work and its applications to specific cuts were worked out by meat processors.

Pfaelzer Bros., Inc., one of the country's leading institutional supply houses, is using the fleshing machine on boneless veal legs. The cut is placed on a rotating shaft which pulls the membrane under a knife. The membrane is stripped free without adhering meat particles as the veal leg is rotated with a hook. While the knife will not cut into the meat, the product can be pulled under the blade along with the membrane unless it is cleared away as stripped.

Ellard Pfaelzer, executive vice president of the Chicago firm, states that one of the principal advantages of the machine lies in the fact that with it a tedious and exacting job can be done quickly and uniformly. A further advantage is that yields can be standardized. The machine has a uniform productive rate and product loss is negligible; in the case of hand work these factors vary from butcher to butcher.

The machine will handle approximately 160 pieces of beef back strips and from 100 to 120 pieces of heavy veal legs per hour. Yield studies at one packing plant indicate that product savings of around \$2 per cwt. can be expected with some variation, of course, according to the value of the meat.

Experience at the Pfaelzer plant has demonstrated that the machine can be operated with safety. The pressure bar which brings the knife blade into cutting position is foot-controlled and must be depressed before cutting contact is made.

The machine is of heavy design and all parts coming in contact with the product are stainless steel or chrome surfaced for sanitation and long life. The tooth roll shaft which catches the meat and pulls it against the blade is one solid piece of specially milled, ground and polished hard chrome plated steel with removable stainless steel strippers.

The ability of the strippers to catch the thin membrane and pull it against

the closely adjusted blade represents extensive refinement over the original fleshing model on which the first packinghouse experiments were performed several years ago.

Power for the machine is supplied by a 1½ h.p., fully enclosed motor. The machine occupies a floor area of 20 x 30 in., stands 40 in. high and weighs approximately 400 lbs.

Hide Hair Slips

Hair-slipped hides are down-graded with a consequent loss in value. Hair slips develop at spots where the hide fails to cure and are the result of bacterial action which loosens the hair, usually in patches. In order to stop hair slips it is necessary to see that there are no places on the hide which are not in contact with ample salt.

Water dropping on hides and diluting the brine or washing it away will cause hair slips. Leakage of water from ceilings or side walls and drip from water pipes or refrigeration coils result in damage to many hides.

Hair slips may also develop if hides are improperly salted. In the case of untrimmed hides, hair slips on one hide are sometimes caused by poor salting of the ears on the hide just below it. For this reason the ears should be covered with extra salt.

Flashes on Suppliers

FIRST SPICE MIXING CO., INC.; Chas. M. Cox of St. Louis, formerly connected with the Midwestern Spice House, has joined this New York organization, according to Felix Epstein, president. Also, it was disclosed that Dave Falk, Chicago, will represent First Spice in the Chicago-Milwaukee area.

THE PETTIBONE MULLIKEN CORP.: This Chicago company recently acquired Hammerrills, Inc., maker of feed mills and other products, as a wholly owned subsidiary. C. M. Bindner, president, and T. A. Oberhellmann, vice president of Hammerrills, will continue in the same capacity under Pettibone Mulliken ownership. Headquarters for Hammerrills has been moved from St. Louis to the main office and factory of Pettibone Mulliken in Chicago.

KOLD-HOLD MANUFACTURING CO.: The appointment of C. H. Boyd of Atlanta, Ga., as direct factory representative to the southeastern and mid-southern states territory, was announced recently by J. R. Tepfer, general sales manager of Kold-Hold. Boyd has had extensive experience in the refrigeration field.

Cleaning Operations in the PACKING PLANT

EDITOR'S NOTE: Following is the first of several columns on cleaning which will appear on this page:

Necessity for the use of cleaning compounds on equipment and building surfaces is determined by two factors: 1) a visual examination; 2) a bacterial analysis. The selection of the cleaner and method used depend largely on the type of equipment and surface, the amount and kind of residue, the use to which such equipment is put, and the local water conditions existing.

A great deal of effort in cleaning can be saved if cleaning is taken into consideration when machinery is purchased. Factors such as smooth surfaces, elimination of unnecessary pockets, and ease of dismantling should be of concern. Care should be taken to select cleaners accurately compounded for specific use, or damage may result to equipment. Types of cleaners available are numerous and can be obtained from many manufacturers of commercial compounds. These generally fall into one of three classes if alkaline in nature.

The general alkaline cleaner is largely made up of several of the following compounds: trisodium phosphate, soda ash, tetrasodium pyrophosphate, modified soda, soda, and wetting agents. Most formulas in this classification contain a large percent of soda ash or modified soda, tempered with one of the phosphates and a small amount of wetting agent such as alkyl aryl sulphonate.

The mild cleaner for active metals such as aluminum, tin and zinc alloys contains sodium metasilicate, generally in combination with soda ash, modified soda, soda, tripolyphosphate or tetrasodium pyrophosphate. A typical mild formula has a high percentage of sodium metasilicate in combination with soda ash or modified soda, occasionally tripolyphosphate, and a substantial amount of wetting agent.

The heavy duty cleaners are often composed of caustic soda, sodium orthosilicate, sodium metasilicate, trisodium phosphate and soda ash. No wetting agent is used in heavy duty cleaners. Typical formulas include: caustic soda, trisodium phosphate, and soda ash; sodium orthosilicate, trisodium phosphate and soda ash; and trisodium phosphate, sodium metasilicate and soda ash.

Cleaners prohibited in the meat industry by government regulations include borax, sodium chromate and sodium dichromate, soaps, steel wool, and copper and brass "fine" wire brushes. Reasons for this include the formation of contaminating scums on food processing equipment and the fact that small particles of metal easily leave scouring pads and brushes to stay on equipment and eventually enter foodstuff. Soap may be used on floors in general office buildings and other structures not directly in contact with meat processing.

Never Before SUCH POWER . . . Never Before SUCH VALUE . . .

in Chevrolet P•L Advance-Design Trucks

America has learned to expect the most from Chevrolet. And now the line that outsells all others brings truck users still more: More power—to make light of maximum loads. More value—to make sure of minimum costs.

Everywhere—on every kind of job, every kind of road—these new P•L models are proving themselves the greatest of a great line. Yet Chevrolet trucks are notably low in price and in operating and maintenance costs. No wonder that year after year Chevrolet trucks are the Nation's Favorite!

CHEVROLET MOTOR DIVISION, General Motors Corporation
DETROIT 2, MICHIGAN

LEADING WITH ALL THESE PLUS FEATURES:

- TWO GREAT VALVE-IN-HEAD ENGINES: the New 105-h.p. Load-Master and the Improved 92-h.p. Thrift-Master—to give you greater power per gallon, lower cost per load • THE NEW POWER-JET CARBURETOR: smoother, quicker acceleration response • DIAPHRAGM SPRING CLUTCH for easy action engagement • SYNCHROMESH TRANSMISSIONS for fast, smooth shifting • HYPOID REAR AXLES—5 times more durable than spiral bevel type • DOUBLE-ARTICULATED BRAKES—for complete driver control • WIDE-BASE WHEELS for increased tire mileage • ADVANCE-DESIGN STYLING with the "Cab that Breathes" • BALL-TYPE STEERING for easier handling • UNIT-DESIGN BODIES—precision built.

CHEVROLET P•L*

ADVANCE-DESIGN TRUCKS

P* Popularity Leaders

Chevrolet trucks outsell all others. In every postwar year truck users have bought more Chevrolets than any other make—proof of the owner satisfaction they have earned throughout the years.

P* Performance Leaders

The new Chevrolet P•L trucks give you high pulling power over a wide range of usable road speeds—and on the straightaway, high acceleration to cut down total trip time.

P* Payload Leaders

The rugged construction and all-around economy of Chevrolet P•L trucks cut operating and repair costs—let you deliver the goods with real reductions in cost per ton per mile.

P* Price Leaders

The Chevrolet truck line is the very lowest priced line in the field—saves on initial cost. What's more P•L trucks give owners dollar and cents savings in maintenance and operation.



CANNED MEATS

PROCESSING AND SALES

Accurate Fill For Canned Meats

ACHIEVEMENT of consistent accuracy in filling to the correct net weight is one of the most critical factors involved in canning potted meats, spreads and other products in small units.

Because of the relative smallness of the unit, ranging from 3 to 6 oz., the minus tolerance permitted from the stated net weight is very slight, generally amounting to about $\frac{1}{4}$ oz. To prevent any difficulties, packers canning the small-sized items have usually overpacked to insure coming within the weight tolerance range.

Assuming a production rate of 320 cans per minute, overfilling $\frac{1}{4}$ oz. per can might require over 100 lbs. per hour or 500 to 600 lbs. per day. This means a loss of several hundred dollars daily, at present values, for "net weight insurance."

According to production reports from leading meat canning plants, a new high speed filler permits filling small containers with the exact stated net weight. The tolerance on the machine

is $\frac{1}{10}$ oz. and the plus and minus range in actual filling can be confined to this $\frac{1}{10}$ oz. Results indicate that the overfill policy can be eliminated when the filler is employed.

The production manager of a leading meat canner reports that the machine has been used successfully to fill highly emulsified meat products which formerly were difficult to handle with accuracy. The plant has been filling its baby foods, which are slurry type products, with the new unit at the stated net weight and has experienced no significant over or under filling. The filler has also been handling dog food and corned beef hash, products with relatively high viscosity, with equal accuracy.

Under actual production conditions high output rates have been attained with the new Pfaudler Co. filler. In one midwestern plant the unit has filled $3\frac{3}{4}$ -oz. cans with potted meat at 325 per minute. On products less critical to handle the machine has attained rates of 450 cans per minute for the 14-station filler and 575 cans per minute for the 21-station filler.

If adequate retort space is available the new filler can be employed to bring

filling speed into balance with the high production rates obtainable from modern closing, labeling and carton packing equipment.

In handling small cans, such as the 208x109, with potted meat some canners have followed the practice of filling to a stated net weight of 3 oz. (with $\frac{1}{4}$ oz. overage), even though the



capacity of the can is actually $3\frac{3}{4}$ oz. While the method obviates the necessity of check weighing, excessive head space is left in the can and discoloration of the upper part of the product sometimes occurs. An accurate capacity pack with the new filler will eliminate this difficulty.

The new filler has a no-can, no-fill arrangement which prevents waste of meat.

The canning superintendent in one plant stated that there is a worthwhile saving in time required to clean the new filler. All parts of the machine coming in contact with meat are stainless steel or nickel alloy. The inner filler mechanism can be disassembled by hand for thorough cleansing. The piston has no rings and the piston and valve can be broken down in a few minutes. It is reported that the approximate saving in cleanup time with the machine is about one hour per unit.

Valve wear within the filler is automatically taken up to assure continued accuracy.

**DRESSED
FIT TO KILL...**

PIN-TITE pulls tight and pins tight.

PIN-TITE bleaches white and marbleizes.

PIN-TITE!

the cloth with the bold red stripe.

by the makers of
**Form-Best
Full-Length
Stockinettes**

Cincinnati Cotton Products
COMPANY
Cincinnati 14, Ohio

Food Can Output Up Tenfold

Production of food cans has increased from 2,000,000,000 to about 20,000,000,000 in the last ten years, according to the American Can Co. In 1900 about 26 cans per person were used compared with 130 in 1949.

Kahn Appoints Ad Agency

Company officials of the E. Kahn's Sons Co., Cincinnati, O., have announced the appointment of the Jesse M. Joseph Advertising Agency of Cincinnati to direct the firm's future advertising program.

ONLY MILPRINT MIL-O-SEAL CASINGS

give you this 6 way bonus!

- *Super transparent.* Made with special, extra transparent Pliofilm to display the delicious goodness of your loaves and cooked hams.
- *The only casing* to offer beautiful, close register, all over multi-color printing at no extra cost.
- *Heat seals!* Save casing cost and labor. 2½ to 3 times faster than tying!
- *Loaves stay fresh* — in long storage or long shipment almost indefinitely.
- *More than 200 meat processors can't be wrong!* They prefer the superior qualities of Mil-O-Seal Casings. For an eye-opening demonstration, contact your local Milprint man.
- *Mil-O-Seal is a hermetically tight casing, impervious to air and moisture.*
- *Mil-O-Seal stops costly shrink.* You pocket a saving of up to one cent per pound because no slime or mold can form on Mil-O-Seal Casings. No loss in storage.
- *Easy handling.* Take the tailor-made casings right out of the box for easy stuffing, smooth fit. Soaking and heating before or after stuffing are gone forever.



Use MILPRINT'S *"follow through"* SERVICE

Get sparkling, sales winning packages, car cards, window and wall posters, printed promotional material — at one stop. Milprint will create and produce them all for you.



Milprint INC.
PACKAGING MATERIALS
LITHOGRAPHY & PRINTING

General Offices, Milwaukee, Wis.
Sales Offices in All Principal Cities

Printed Cellophane, Pliofilm, Acetate, Glassine, Plastic Films, Foils, Saran,
Folding Cartons, Lithographed Displays, Printed Promotional Material

NEVER FAIL

... for
taste-tempting
**HAM
FLAVOR**

"The Man Who Knows"



"The Man You Know"

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant 6819, 27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited WINDSOR, ONTARIO

AUTO-LITE

TEMPERATURE INDICATORS

For your specific needs!

- ★ Precision-built indicators provide accurate temperature readings.
- ★ Low-cost protection... due to large, specialized production.
- ★ Wide selection of dial ranges to meet specific requirements.
- ★ 6 stock types available as shown.

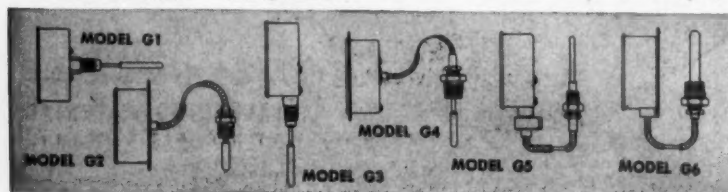
THE ELECTRIC AUTO-LITE COMPANY
INSTRUMENT AND GAUGE DIVISION
TOLEDO 1, OHIO
NEW YORK • CHICAGO • SARINIA, ONTARIO



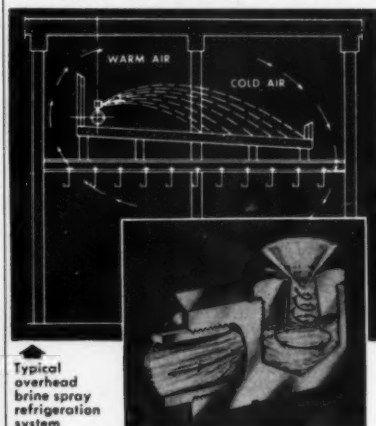
MODEL "G"

Select the type that is best for your purpose. 3 1/2" dial; evenly calibrated scales. From \$18 up.

Dept. M-7



reduce meat shrinkage
WITH A **BINKS** ROTOJET
BRINE SPRAY SYSTEM



Typical overhead brine spray refrigeration system

You can have faster chilling, reduced shrinkage and lower maintenance in your brine-spray refrigeration plant by installing Binks Rotojet nozzles. The patented side-inlet, whirl-chamber design of Rotojet nozzles produces the extremely fine fluid breakup that accounts for the high cooling performance. Binks Rotojet nozzles also provide:

- Years of trouble-proof service
- Uniform fluid breakup
- Clog-proof operation
- Ease of installation
- Simplicity—no moving parts
- Precision unit, machined from tough marine brass

More Binks spray nozzles are used in the meat packing industry than all other nozzles combined... impressive and adequate proof of Binks superiority.

Send today for Binks Bulletin II describing Rotojet Nozzles for packing house refrigeration.



There's a Binks spray nozzle for every spray job.

Binks

**MANUFACTURING
COMPANY**

3122-38 CARROLL AVE., CHICAGO 12, ILLINOIS
REPRESENTATIVES IN ALL PRINCIPAL CITIES

Livestock Safety Contest

(Continued from page 9.)

ets. First, no time will be spent in soliciting participation. It is estimated that most of the truckers serving the Chicago market will be enrolled within the first week and registration will be completed within a month.

Second, statistics gathered during the contest will have greater value since all truckers entering the market will be contestants. Accurate figures are badly needed in making bruise loss prevention work more effective. Truckers who realize that their experience with cripples and deads is bad will not be allowed to avoid statistical recording in the competition.

Contest officials state, however, that no adverse publicity will be given any trucker. While a minimum standard will be established for honorable mention in the contest, the names of those who do not attain the specified standard for safe animal transportation will not be made public. In many cases the condition of livestock is influenced by factors on the shipper's farm which are beyond the control of the trucker. One of the purposes of the contest is to stimulate truckers' efforts to promote proper livestock handling and there is no desire to penalize the carrier for conditions over which he has no control.

The contest will run from August 1 to February 28, 1951. This is a period during which all the typical problems

in livestock handling and transport will be encountered.

The contest will close with a Truckers' Jamboree Day, to be held at the International Amphitheatre in Chicago. Winners in the various divisions will be awarded grand prizes. The contest committee hopes to obtain worthwhile prizes, such as a modern livestock trailer, for the competitors.

In awarding prizes the factors of species and distance hauled will be given weight since it is recognized, for example, that the transportation of hogs presents greater difficulties than the carriage of cattle.

Each trucker who attains the minimum standards for safe livestock transportation will be given a plaque. To keep interest at a high pitch throughout the contest the standards established for honor roll listing will not be announced until the close of the competition.

The count on the number of cripples and deads will be taken at the unloading dock and later developments in connection with the livestock will not be a matter of contest record.

Eastbound Freight Rates

United Air Lines has announced a reduction in eastbound air freight rates on meats and poultry and other products in amounts exceeding 100 lbs., from eight western cities to major mid-western and eastern points served by the air line.

7 Packers Win Awards for Modernized Reports

From almost 5,000 corporation annual reports for 1949 submitted in the tenth annual survey conducted by Weston Smith of *Financial World*, seven meat packing companies have qualified for "Highest Merit Award" citations: Armour and Company, Cudahy Packing Co., John Morrell & Co., Swift & Company, Tobin Packing Co., United Stockyards Co. and Wilson & Co.

These reports have become candidates for the final judging. One will be selected for a "Best of Industry" award and given a bronze "Oscar of Industry."

Swift International Reorganization Completed

An exchange of stock to reorganize Swift International Co., Ltd., into International Packers Ltd. has been successful, Joseph O. Hanson, president, announced this week. Swift International, formed in 1918 under the laws of Argentina, held most of the stock in nine subsidiaries in Argentina, Uruguay, Brazil, Australia, New Zealand and the United States.

The successor company was proposed to permit earnings to flow directly to the United States. The offer to exchange stock was conditioned on offer and acceptance of at least 1,650,001 shares of the 2,000,000 outstanding by July 19. More than the minimum has already been exchanged.

BIGGER PROFITS

when you have the

"J" Hoist

on your side!



for model with 1000-lb. capacity, hook suspension, rope control, 10-ft. lift; other models slightly higher.)

Veteran R & M hoist engineers have embodied all the latest technical advances in the "J" design. Lug, hook or trolley mounting... adaptable to 7 different beam sizes. Requires little head room. Enclosed block with swivel hook. Weston-type load brake. Single unit housing for positive alignment. Sizes 1/4, 1/2 and 1 ton. Write for bulletin NP451.



ROBBINS & MYERS-INC.

HOIST & CRANE DIVISION
Springfield 99, Ohio • Brantford, Ontario

MOTORS • HOISTS • CRANES • FANS • MOYNO PUMPS • FOUNDED 1878

DUPPS

ANNOUNCES ANOTHER ADVANCEMENT THE NEW AND BETTER 18-3 DROPPER

HERE'S WHY THE NEW 18-3 DROPPER
WILL DO A BETTER JOB FOR YOU
IN YOUR PLANT...


Compact, simple in design, the new Dupps Dropper is a revolutionary advancement in Dropper design.

Compare these exclusive features


- Sheave mounts in two positions so that hoist can be either in front or in back of the Dropper.
- Mounting the new Dupps Dropper is simple because of reduced weight and the fact that only four holes need be drilled. No costly rigging crew or elaborate bracing is needed. The Dropper illustrated is mounted on an 8 x 8 timber with standard 14" drop hangers. Easily adapted for mounting on steel beams.
- 3/4" alloy chain has higher tensile strength than the 1/2" extra-heavy chain usually used.
- All-steel, all-welded frame of heavy plate. Castings which are liable to breakage or wear are eliminated.
- Solid-plate steel sheave is equipped with double row ball bearings, life-time lubricated to eliminate dangerous overhead maintenance.
- Guide-switch cam, guide block and hood are of solid forged steel.
- Because of the light-weight chain, weight is only 1/2 as heavy as usual.
- These features are exclusive with the new Dupps Dropper. You can order yours today for immediate delivery from stock.

THE **DUPPS** CO.

GERMANTOWN, OHIO



In this position the safety device is up and the hook is ready to receive the shackle wheel.



In this position the hook is lowered the shackle and the safety device is down of the rail to prevent the next shackle from rolling off the open end.

Vacuum-Packed Lunch Meats

(Continued from page 10.)

yellow and red colors. The window area, however, is rectangular instead of oval and the company name and information about the vacuum pack are overprinted in black on yellow at the top instead of appearing as white type on a red background. The price panel has been enlarged and placed to the left of the Morrell red heart. The seal of inspection also has been enlarged and is placed to the right of the red heart.

Eleven of the prepacked items bear the Morrell Pride label and two the Yorkshire label, which is also undergoing changes. The new labels are considered to be neater and easier to read than their predecessors. Among the items vacuum-packed under the Pride name are pure pork luncheon meat, minced luncheon sausage, loaf, loaf with macaroni and cheese added, Pic-loaf, old fashioned loaf, cotto salami, all meat bologna, sweet loaf, pork tongue loaf and spiced luncheon meat. Bearing the Yorkshire name are minced luncheon sausage and cotto salami.

The packages and machines used in Morrell's three plants for vacuum packaging were supplied by Standard Cap and Seal Co., New York.

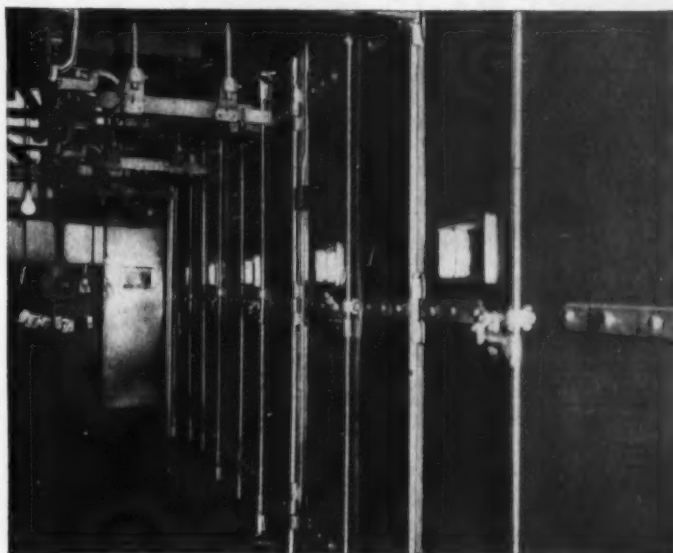
Factors Affecting Meat Prices Should Be Told

Competition in the meat industry and its effect on prices were recently discussed in a column by Nelson R. Crow, publisher of the *Western Livestock Journal*. The column presents an unusually clear explanation of some of the economic factors affecting the operations of the industry. Crow described an informal meeting he attended of a number of packers, livestock buyers, cooler salesmen, office men and a few outsiders which "proved to me that there is so much competition for business among the slaughterers themselves that no one segment of our population has the means to establish livestock or meat prices."

"Nobody sets meat prices. Nobody sets livestock prices. If the available supply of livestock is out of balance with the demand for meat, that is the thing that establishes price changes. If there's more livestock than can readily be absorbed by consumers, the price goes down and the demand picks up. If the available supply of livestock decreases, then the price goes up and people buy less meat. When people have lots of spending money they will buy more meat at better prices."

The American Meat Institute is reprinting this in the July issue of its fact sheet, *Food for Thought*, which is widely distributed throughout the United States. For some time the Institute has been presenting to writers, editors, newscasters and others, such factual background material in order to combat the widespread tendency to blame the meat industry for seasonally advancing meat prices.

"The Julian Way is the way to Smokehouse Profits!"



Here's PROOF of our PRACTICAL EXPERIENCE!

*This Partial List of Users of Julian Smokehouses
Tells the Story of Julian's Nation-wide Acceptance:*

Name	Location	No. of Houses	Name	Location	No. of Houses
Bert Packing Co., Chicago, Ill.		1	Jacob R. Marhofer & Sons, Chicago, Ill.		1
Cherry Packing Co., Chicago, Ill.		2	Merkel's, Inc., Jamaica, N. Y.		6
East Tennessee Packing Co., Knoxville, Tenn.		4	Geo. H. Meyer Sons, Richmond, Va.		3
John J. Fein & Co., Inc., Philadelphia, Pa.		3	John Morrell & Co., Ottumwa, Iowa		8
P. D. Gwaltney, Jr. & Co., Inc., Smithfield, Va.		4	Neuhoff Brothers, Dallas, Texas		7
Edward Hahn Packing Co., Johnstown, Pa.		1	Plymouth Rock Prov. Co., New York, N. Y.		5
Hene's Fine Meats, Indianapolis, Ind.		1	Wm. T. Schludersberg —		
Home Packing Co., Terre Haute, Ind.		2	T. J. Kurdie Co., Baltimore, Md.		4
Hunter Packing Co., East St. Louis, Ill.		6	Siotkowski Sausage Company, Chicago, Ill.		3
Hygrade Food Products Corp., Newark, N. J.		2	Smithfield Sausage Company, Smithfield, Va.		6
Jones Dairy Farm, Ft. Atkinson, Wis.		2	Stark-Wetzel & Co., Indianapolis, Ind.		6
E. Kahn's Sons Co., Cincinnati, Ohio		8	Superior Wholesale Market, Ft. Worth, Texas		2
Kerber Packing Co., St. Elgin, Ill.		1	Tennessee Packers, Inc., Clarksville, Tenn.		5
Lay Packing Co., Knoxville, Tenn.		2	Trunz, Inc., Brooklyn, N. Y.		8
Longino & Collins, New Orleans, La.		3	United Butchers Packing Co., Chicago, Ill.		1
Lykes Brothers, Tampa, Florida		5	Valleydale Meat Packers, Salem, Va.		2

For that margin of difference between you and your competitors, it will pay you to check the advantages of JULIANating your smokehouse operations. Write for detailed information today.

JULIAN ENGINEERING COMPANY

319 W. HURON STREET

CHICAGO 10, ILLINOIS

LARD GIVES THESE CRACKERS FLAVOR



Sustane

TRADE MARK

PROTECTS THE FLAVOR

■ Griggs, Cooper & Co., St. Paul, prefer lard for extra flavor and flakiness in Minuets and Thinuets. To protect this flavor the year 'round and even during long periods on the shelf, they specify Sustane-protected lard.

Sustane, Universal's highly purified butylated hydroxyanisole, is added by the packer at the time of rendering and protects both the lard and the baked goods against rancidity. There is no detectable color; odor or flavor added . . . just protection. The result: Finer crackers that taste better longer.



Packers—Protect lard with Sustane.
Bakers—Use Sustane-protected lard.

PRODUCTS DIVISION

UNIVERSAL OIL PRODUCTS COMPANY

310 S. Michigan Ave.



Chicago 4, Illinois

Mid Directory Changes

The following meat inspection directory changes were announced by the Department of Agriculture on July 3.

Meat Inspection Granted: Trenton Dressed Beef Co., 63 Bloomsbury st., Trenton 10, N. J.; Franklin Provision Co., 222-230 Callowhill st., Philadelphia 23, Pa.; U. S. Packing Corp., 16-18 North st., Boston 13, Mass.; Bryan Brothers Packing Co., Tibbee rd., West Point, Miss.; Herziger Sausage Co., 2433 N. 20th st., Sheboygan, Wis., and Morris Blinder & Co., Inc., 32 North st., Boston 13, Mass.

Meat Inspection Withdrawn: Ceebee Packing Co., 3840 Emerald ave., Chicago 9, Ill.; Wolin Packing Co., 925 S. Dort Highway, Flint, Mich.; Seattle Packing Co., 1225 Burns st., Seattle 8, Wash.; U. S. Packing & Rendering Co., Inc., 2nd and Meyer sts., Kansas City, Kan., and Anglo-American Packing Corp., 517 W. 57th st., New York 19.

Change in Number of Official Establishment: CeeBee Packing Co., 944 W. 38th pl., Chicago 9, has been changed to 404 instead of 848.

Change in Name and Number of Official Establishment: Oscar Mayer & Co., Inc., 1135 W. 47th st., Chicago, 537-E instead of 772; Double O Sausage Corp., Progressive Packing Co. and Kohrs Packing Co., changed to 537-E instead of 772, Double "O" Sausage Corp. and subsidiary Progressive Packing Co.

Change in Name of Official Establishment: Webb Packing Co., Truitt st., Salisbury, Md., instead of Webb Packing, Division of Modern Distributors, Inc.; Southern California Meat Packers, Inc., 3301 E. Vernon ave., Los Angeles 58, Calif., instead of Southern California Meat Co., Inc.; Maloney Packing Co., 88-90 North st., Boston 13, Mass., instead of Benson Bros. Corp., and Frosty Morn Meats, Inc., P.O. box 483, Kinston, N. C., instead of Gwaltney Packing Co.

Change in Address of Official Establishment: Noble's Independent Meat Co., Pine st., mail, P.O. box 1020, Madera, Calif., instead of box 127; American Home Foods, Inc., 999 Newhall st., San Jose 11, Calif., instead of 999 Newhall st., mail P.O. box 269, San Jose 2, and Swift & Company, 2321 10th ave., Menominee, Mich., instead of 1629 Ogden ave.

Wilson Schedules Canned Meat Campaign for August

A national advertising campaign for two of its canned meat products has been scheduled by Wilson & Co. for next month. The promotion, for Mor chopped beef and chopped pork for sandwiches, includes four-color ads in four magazines and space in 100 newspapers throughout the country.

The ads will run in the August 26 *Saturday Evening Post*, in the September *Ladies' Home Journal* and as back cover ads in the August issues of *Family Circle* and *Woman's Day*.

PERSONALITIES

and Events

OF THE WEEK

► **H. W. Clubb** has been appointed manager of the foreign department of Cudahy Packing Co., with headquarters in Omaha. Previously Clubb had been in charge of the casings division in Chicago. Frank Ryan, who has been associated with Clubb in casing division, has been appointed manager of the department.

► **James M. Haughey**, in charge of the fresh pork department of H. Graver Co., Chicago, died July 18 after a lingering illness. He had been secretary of the P. Brennan Co. for many years and was widely known in the industry.

► Somehow a mail bag containing some copies of the July 15 issue of *THE NATIONAL PROVISIONER* for loop and other Chicago subscribers was mis-sent by the Post Office Department to its Stock Yards station. It was retrieved at midweek, however, and by now the 25 or more eager readers who phoned the magazine office on Monday, July 17, should have their copies. The incident furnished proof that readers need and look for their newsy and feature-filled *PROVISIONER* on time each week.

► **C. M. Huber** and **Elmer Arning** have purchased the Roquier Meat Packing Co., Berryville, Ark., from Frank Beyers. Beyers recently acquired the property from M. J. Roquier, who built and operated the plant for a number of years. The new owners plan to manufacture various kinds of sausage and will operate the plant under the name, Berryville Meat Co.

► **Peters Sausage Co.**, Detroit, Mich., has announced that **Carl Anderson** has been placed in charge of sales of the firm's Ann Arbor office. He replaces **Karl Kendt**, who returned to the Detroit plant in a supervisory post.

► **Paul Raymond Klock**, 42, of Armour and Company, New York city, died recently following a heart attack. He had been engaged in promotion activities for ACTH.

► Winning livestock judging teams of the colleges of agriculture of Missouri and Illinois universities were awarded trips recently to National Stock Yards, Ill. Both groups toured Swift & Company's plant.

► **Harry E. Altman**, 67, former president of the Spicene Co. of America, North Bergen, N. J., died on July 17 after an illness of eight months. He

had retired from the Spicene Co. eight months ago because of his illness. He was well known in the industry, having been connected with the meat packing and sausage manufacturing business all his life. He is survived by his wife and two sons, **William** and **Harry**.

► About a dozen local businessmen of Prescott, Ariz., have joined with **Ray Heermann**, manager of the Prescott Packing Co. there, to expand the packing firm so that it can supply local markets and distribute meat in Phoenix as well. Heermann took over the plant in April of this year, after 30 years experience in the sausage manufacturing business.

► Fire of undetermined origin destroyed about 2,000 lbs. of hams at the Ozark Packing Co. near Joplin, Mo. The fire broke out inside a reinforced concrete smokehouse and was confined to that building.

► **H. Howard Bullis** has been appointed district sales supervisor for Wisconsin and Minnesota by Illinois Meat Co., Chicago. The appointment was made following the appointment of **Roger E. Brickman** as sales manager in charge of the canned meat department of the company, which was announced last week.

► **R. C. Pollock**, general manager of the National Live Stock and Meat Board, Chicago, and **W. H. Coultas** of



AFTER 44 YEARS OF continuous service, **James Lisec** has retired as master mechanic of the St. Paul plant of the Cudahy Packing Co. Starting with Cudahy at Sioux City in 1906, Lisec has also worked at the Salt Lake City and Omaha plants before going to St. Paul as master mechanic in 1925. **H. W. Reister** (left), plant superintendent, is shown congratulating Lisec at the time of his leaving.

Cudahy Appoints New Manager Of Sales Promotion Department

Harold E. Bell has been appointed manager of the sales promotion department of the Cudahy Packing Co. Headquartered at Cudahy's Omaha office, Bell will be responsible for the promotion and merchandising of all meat products, sales campaigns and conventions and the supervision of advertising trucks. Bell spent 15 years in the chain store field before joining Cudahy and has risen through the company's branch house and chain store sales departments.

The American Meat Institute are two of the committee members for the Wisconsin Spring Market Show and Carcass Contest, to be held at the state fair park, Madison, March 30 and 31, 1951. Objective of the new show will be to focus attention of farmers on live hogs fed to meet retail buying demands for leaner and younger pork.

► **Oscar Mayer & Co.**, Madison, Wis., was host recently to the Milwaukee chapter of the National Office Management Association. A tour of the plant and a golf outing were included in the day's activities.

► A fire of undetermined origin caused damage of \$60,000 to the meat packing plant in Homer, Ill., owned by **Alvin and Mendel Forsythe**. The one-story building was of frame and stone construction.

► Newly incorporated New York wholesale meat processors include: **Mercury Meat Packing Corp.**, 215 Montague st., Brooklyn, with **Beatrice Levy**, **Susan Entler** and **Jacob Morrow** as directors; **Continental Casing Co.**, 15 Park Row, New York city, by **Abraham Chalice**, **Israel Grossman** and **Lillian Rothenberg**; **P. B. Meat Co.**, 270 Broadway, New York, by **Anna C. Bayard**, **Claire Gerner** and **Sol Rosenbluth**, and **U. S. Casing Co.**, 152 W. 42nd st., New York, by **Irene Dmocher**, **Jesse Friedman** and **Nathaniel H. Brower**.

► **Charles Henry Bardons**, 61, who had been with **Swift & Company** for 38 years, died recently. He had been at its Springfield, Mass. office for 25 years.

► Nearly 50 drivers of the **E. Kahn's Sons Co.**, Cincinnati, O., were commended on their safety excellence at a recent dinner party. **Frank Honkamp** was honored for a record of 15 years without an accident and **Bob Wenzel** for a five year safety record.

► A meat packing plant at **Timmins, Canada**, said to be the largest in north-

Custom's

TIMELY TIPS

CONTROL

your sausage making

Just as the heart of the meat loaf lies in the seasoning, the heart of your profitable loaf business lies in the number of sales-repeats. Custom-seasoned meat loaves and the return-of-the-housewife go together.

You may use the finest quality meats and ingredients but unless you use Custom seasonings, your loaves fall short of their tremendous sales potential. It is the distinctive flavorful Custom seasoning that ups the percentage of repeat sales, builds steady demand, and increases profits.

Custom-flavored loaves build up your brand name . . . their new sales appeal is reflected in your other items as well. Many packers and sausage-makers report livelier sales in their entire line with the addition of Custom seasoning to their regular loaf formulas.

Important! Don't leave those fine, rich flavors in the pan . . . Custom's pre-cooked wheat, especially processed for flavor and binding quality, and Custom emulsifiers, skillfully blended from only the finest ingredients, will enable you to hold onto that sales-winning flavor in your quality loaves!

Get more detailed information from your Custom representative . . . or write our Chicago office today.

Custom Food Products, Inc.

701-709 N. WESTERN AVENUE
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ern Ontario, is scheduled to be opened officially late in July. President of the Timmins Packers Limited is Steve Tesluk. Bob Mayer is a director and plant production manager. Limited operations were started March 1.

►Antonio Patalano, a street vendor of hot dogs and soda pop just outside the NBC studios in New York, has found that it pays to work in television. Patalano was peacefully plying his trade near the NBC studio entrance when a stranger walked up and asked how he'd like to be on television, introducing himself as Lindsay MacHarrie, producer of "Van Camp's Little Show." Almost before Patalano knew what happened he was before the cameras pretending to sell hot dogs. After the show was over John Conte, the singer, set up all the actors, musicians, technicians, prop men, camera men—total 43—to a hot dog and drink of pop. So Patalano got \$20 rental for use of his hot dog stand and more sales than he'd had in the past eight hours.

►Mr. and Mrs. Andrew Natale were killed by a train on July 10 at Goldens Bridge, New York, on Route 22. He was beef sales manager of United Dressed Beef Co., Brooklyn, and had been with the company for 33 years.

►E. F. Kinnier, formerly branch manager of Cudahy Packing Co., Waterbury, Conn., died July 7 following a heart attack.

►Samuel Rosenbaum and Stanley Cozza of the Sharon Beef Co., Newark, N. J., have bought the McCarter Beef Co., 767 McCarter Highway.

►In order to provide a more convenient market for farmers in the Gila Valley the Safford Packing Co., Safford, Ariz., has begun manufacturing feed for cattle in a small plant in its yards. The company now slaughters between 2,000 and 3,000 cattle a year compared with 500 head when it was organized about seven years ago, according to J. M. Wilson, manager.

►The Canadian Department of Agriculture has announced the appointment of L. W. Pearsall, chairman of the Canadian Meat Board, as director of the department's marketing service, succeeding A. M. Shaw, who will devote his entire time to his duties as chairman of the Agricultural Prices Board.

►The All States Rendering Co., El Paso, Tex., has been asked by the mayor to consider a new site outside the city limits.

►Ervin M. Ryle, 73, who retired several years ago as an engineer at Kingan & Co., Indianapolis, after 35 years with the firm, died recently.

►Duke Farms, Somerville, Mass., owned by Doris Duke Rubirosa, will become a settlement for 25,000 pigs if a proposed model hog raising and feeding operation receives the sanction of the Hillsborough township board of health. Plans have been submitted to the board by Rudolph Sommers, farm manager. They were prepared by Charles H. Reed, professor of the agricultural en-

gineering department of Rutgers university, and Dr. Willem Rudolfs of the university's sanitary department. The project would cost more than \$50,000. Doris said her pigs would wallow in luxury but not in filth. In fact, their feet will never touch the earth because their pens will be constructed completely of concrete. Individual atomizers would spray the pigs with perfumed deodorizing liquid to keep them clean, cool and flyless. The piggery would be flushed daily with 7,000 gal. of water at high pressure. It would be ventilated by an air system with a capacity of 3,000 ft. per minute. Waste would be disposed of underground. Garbage used for feed would be transported in covered waterproof trucks.

►The South Memphis Stockyards, largest terminal market in the Mid-South, recently celebrated opening of its new cattle and hog divisions. Much of the plant was destroyed by fire last April.

►Maxwell Dieffenbach, nephew of H.



DIEFFENBACH

Harold Meyer, president of the H. H. Meyer Packing Co., Cincinnati, O., has recently returned to the H. H. Meyer company after a two-year leave of absence teaching economics at the New Mexico A. & M. College. Dieffenbach attended the Universities of New Mexico, Alabama, Cincinnati and

Harvard Graduate School of Business Administration, receiving degrees of B.S. in Civil Engineering and M.A. in Economics. During World War II he participated in four major European campaigns and was discharged as a Major holding the Bronze Star Medal and Croix de Guerre with Silver Star.

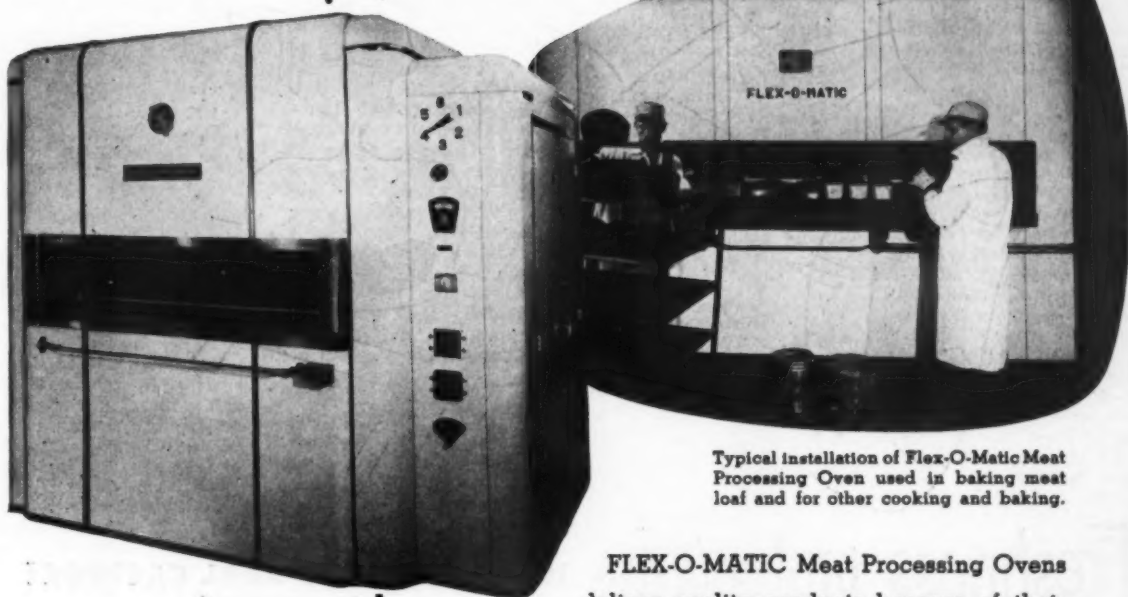
►The C & G Meat Co., Inc., has been incorporated at 8003-14th ave., Brooklyn, N. Y., by Anthony Criscoula, William Guarinello and Leo Guarinello. Jack Kleiman & Co., has been incorporated at 261 Broadway, New York city, by Helen Blumenthal, Toby Stein and Alex Lindower.

►Frank Gray, a Kingan & Co. truck driver, whose prompt first aid treatment was credited with saving the life of a South Bend, Ind. traffic accident victim, was presented with a life-saving certificate recently by the fleet division of the Indianapolis Safety Council. A 17-year-old youth, who suffered a fractured left leg and a severed leg artery, was aided by a handkerchief tourniquet fashioned by Gray.

►The Hide & Leather Association of Chicago will hold its annual golf outing at Rolling Green Country Club, Arlington Heights, Ill., Thursday, July 27. Tickets include luncheon, greens fee and dinner, and reservations may be made through E. R. May, secretary, 130 N. Wells st.

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FLEX-O-MATIC Meat Processing Ovens deliver quality products because of their superior automatic controls over times and temperatures. They save time and keep baking and cooking on schedule. Pre-engineered design to fit into your plant layout, combined with their better appearance and exclusive sanitation features, make the Flex-O-Matic the preferred oven for meat processing.

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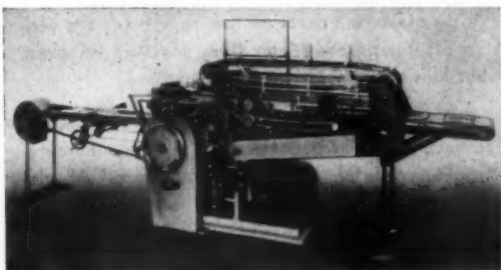
NEW EQUIPMENT *and Supplies*

WIRE-DISPENSING CARTON—New fiber board shipping cartons serve the dual purpose of protecting 25-lb. coils of tying wire and providing a convenient, speedy wire dispenser in the shipping room. The top of the



carton is perforated for a 7½-in. diameter opening which, when broken exposes the loose end of the wire coil. The wire is said to feed smoothly and without tangling. The coil remains flat and intact. Made by Inland Wire Products Co., Chicago, the new wire carton was designed for use with Inland's Model D wire tying machine. Furnished with the dispenser is a wrought iron rod which can be inserted in back of the carton, holding it at a 45-deg. angle.

MARKET NEW HIGH SPEED BACON WRAPPING MACHINE—The Package Machinery Co., Springfield, Mass., offers a new machine designed for wrapping bacon at speeds up to 60 packages per minute. Designated Model FA-2, the machine uses either plain or printed Cellophane, registering the printed



design by electric eye. It produces crimped end seals which are turned under and sealed to the bottom of the package, resulting in a practically air-tight wrap. The bacon may be placed on plain cards or on cards with sides or ends folded over the top. The machine is quickly adjustable for different size packages. All parts which come in contact with the bacon, including those throughout the folding line, are stainless steel or brass with hard chromium plating to prevent rust.

MANUAL BRAND FOR TATTOOING HOGS — For marking hogs on the hoof for identification after slaughter, the Everhot Manufacturing Co., Maywood, Ill., announces a new tattooing device that features a solid needle. Always ready for use, the needle will not clog or become indistinct from dried ink, the maker states. Interchangeable ¼-in. character system allows the worker to easily change symbols when marking a new herd. One, two or three characters may be used and slipped easily into place and locked in one motion in the standard unit. Special units hold four, five and six characters. The shaft is designed to concentrate full strength on the base of the tattooer.

NEW STAINLESS STEEL DRUMS — The Standard Casing Co., Inc., New York City, has added 30- and 55-gal. capacity drums to its line of stainless steel containers. These drums are made of 16-gauge stainless steel, with heavy steel foot rings welded to the base. The bottom of the drums do not touch the floor, the

brunt of abuse being taken by the steel rings. The top rims are rolled over a steel reinforcing rod and welded close all around. Covers are available.

ELECTRIC TRUCK LIFTS 4,000 POUNDS — Fast action handling of loads weighing up to 4,000 lbs. is accomplished by a new model, medium-weight electric power fork truck announced by Elwell-Parker Electric Co., Cleveland. In tiering operations the truck can lift 4,000 lbs. to a base height



of 130 in. in 26 seconds. It can lower a capacity load from the same height in 16 seconds. Straightaway travel speed with full load is 5½ miles per hour. The truck's upright column can be hydraulically tilted 5 degs. forward from vertical and 12 degs. backward. High location of double side tilt levers stabilizes mechanism for high tiering. The truck has a turning radius of 74 in. and weighs 7,600 lbs.

COMPRESSED AIR COOLING UNITS — For those who use small quantities of compressed air, but who must nevertheless have it delivered cool and dry, Jas. A. Murphy & Co., Inc., Hamilton, Ohio, has produced a line of small, vertical after-coolers. Available in two sizes, the smallest measures 30 in. overall and cools up to 20 cu. ft. of air per minute. The largest measures 48 in. and cools from 30 to 50 cu.

ft. per minute. Designated the Type V-907, the after-coolers are made up of an outer steel shell of correct size for the required capacity, which encloses a tube nest through which the cooling water passes. Separated moisture drops by gravity to the trap below the bottom head, from which it is ejected as collected.

INSECT ELECTROCUTOR — There are two grids installed in the insect electrocutor. The top grid is grounded but not charged, however, the second located ¼ in. below, is charged. For this reason the device can be safely touched by humans. Insects are killed between the two grids by a slight, low ampere shock which is developed by a transformer of special design. The unit, made by Insect Electrocutor Co., Cincinnati, is to be used with 110-120 volt, 50-60 cycle, a.c. only. It is constructed of metal, has no moving parts and measures 24x14 in. and is 5 in. deep. Insects are removed through a drawer-like tray at the bottom. Bait can be applied directly to the grids with a sponge, brush or rag, or placed in the drawer.

SPLASH-PROOF ELECTRIC MOTORS—Sterling Electric Motors, Inc., of Los Angeles has announced that their Slo-Speed geared elec-



tric power drives are now available in the "splash-proof" design for horizontal floor mounting. These are especially suited for locations that are subject to direct streams of water or other liquids. The motors are built with single or double reduction gears, providing speeds from 780 r.p.m. down to 20 r.p.m., in ratings ½ h.p. to 15 h.p. inclusive.



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PACKERS' OILED WHITE
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OR "WHAT'S YOUR PROBLEM"

He knows the trade and
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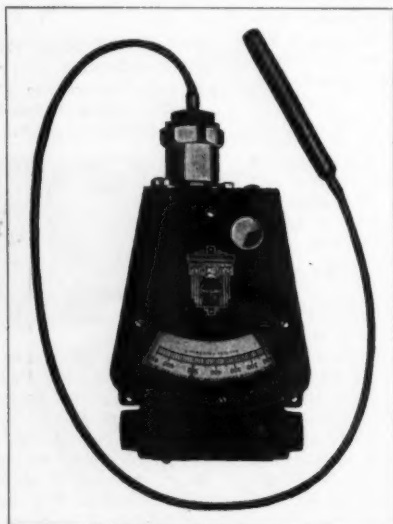
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Partlow Model M Temperature Control

Five ranges: 0 to 150; 50 to 350; 100 to 450; 100 to 650, and 100 to 1000 Deg. Fahr.

Switch capacity 4 amp. 125 v. or 2 amp. 250 v. a.c.



This Model M Indicating Temperature Control is used to operate a solenoid or motor valve in a gas, oil or steam line and thus regulate flow in step with heat requirements. It is employed to control the operation of electric heating elements, relays, or motors.

It automatically maintains temperature (where you set the red-colored pointer on its temperature-indicating scale) in an oven, melting pot, platen, drier or any heated equipment.

This Indicating Control is available in two and three-wire designs for ac. control circuits. The thermostatic element is our mercury-actuated flexible unit, powerful, positive and accurate. All elements are interchangeable. List prices of the complete control range from \$62 to \$74.

Write for Bulletin 505-C for detailed information.

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Manufacturers of Partlow Temperature Controls, Safety Gas Valves and Gas Burning Equipment

RECENT PATENTS

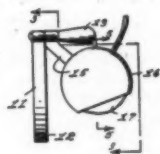
The information below is furnished by patent law offices of
LANCASTER, ALLWINE & ROMMEL

468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

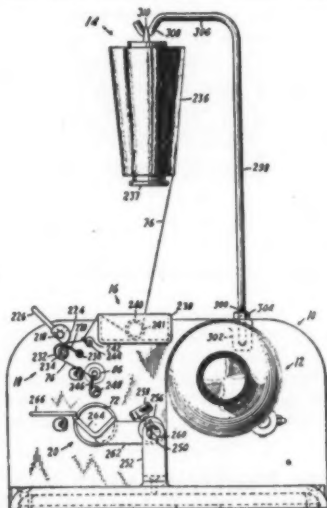
Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,510,173, COMBINATION LOIN KNIFE AND ELECTRIC SCRIBE, PATENTED June 6, 1950 by Harold R. Harter, Austin, Minn.



This device comprises a generally U-shaped cutting blade with handles at its ends, a depending bracket secured to one of the handles forwardly of the blade cutting edge, and a rotary saw blade carried by this bracket, the saw blade being perpendicular to the plane of the U-shaped blade and being longitudinally aligned with the side of the U-shaped blade to which the bracket is secured.

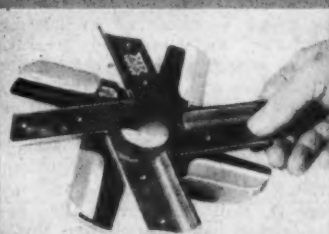
No. 2,510,997, SAUSAGE LINK AND TIE FORMING MEANS, patented June 13, 1950 by Harold C. Noe, Upper Montclair, N. J., assignor to Kidde Manufacturing Co., Inc., Bloom-



field, N. J., a corporation of New Jersey.

There are 16 claims. Claim 1 reads: In

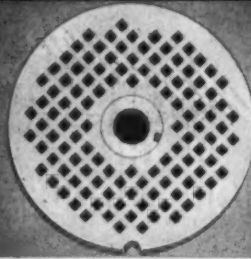
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More than 400,000 lbs. of meat cut prove the new C-D TRIUMPH KNIFE with self-sharpening one-piece blade the best. A twist of the wrist ... locks the blade ... releases it in the patented C-D "Locktite" holder. NO PINS TO SHEAR!—SO SIMPLE TO CLEAN!

* NAMES ON REQUEST.

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C-D TRIUMPH PLATES THE ONLY PLATES WITH A WRITTEN GUARANTEE AGAINST RESHARPENING FOR 5 YEARS!

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DEPT. NP62

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JUL 26 1950

combination, means including rotatable strand carrying means for positioning a strand about an object, and strand pulling means separately rotatable about an axis parallel to the axis of rotation of said carrying means for causing the strand to constrict the object.

No. 2,511,427, **STABILIZED OLEAGINOUS MATERIALS**, patented June 13, 1950 by Loran Old Buxton, Maplewood, and Charles Early Dryden, East Orange, N. J., assignors to Nopco Chemicals Co., Harrison, N. J., a corporation of New Jersey.

Fatty material is stabilized by admixing a relatively small quantity of a phosphatide with a fatty material, heating the mixture in contact with ammonia, and removing from the mix-

ture the free ammonia which is admixed therewith, the ammonia combined with fatty acids in the mixture and any water which is present in the mixture, this removal of the ammonia and the water being accomplished by heating the mixture under reduced pressure until the ammonium soaps therein are split into free ammonia and free fatty acids and the ammonia removed from the mixture leaving the free fatty acids.

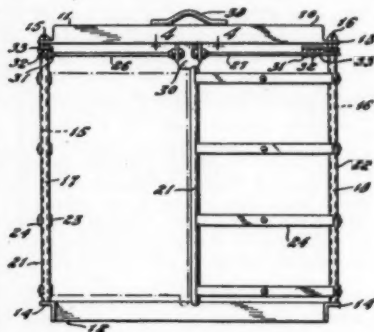
No. 2,513,094, **CURING OF MEAT TO INHIBIT UNDESIRABLE COLOR CHANGE**, patented June 27, 1950 by George O. Hall, Murrysville, Pa., assignor to Hall Laboratories, Inc., Pittsburgh, a Pennsylvania corporation.

The process comprises curing the meat with a mixture of curing agent

and molecularly dehydrated phosphate having a molecular ratio of R_2O to P_2O_5 not greater than 1.7:1, where R is selected from the group consisting of hydrogen, alkali metal and ammonium.

No. 2,512,340, **SMOKE TREE**, patented June 20, 1950 by John Krauss, Ozone Park, N. Y.

Pivoted supports are provided for supporting sticks, which supports are

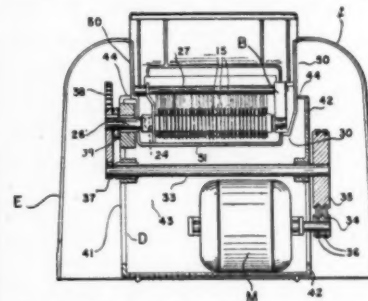


adapted to be swung into close relation with a rigid frame, carrying the supports.

No. 2,512,385, **FLAVOR DEVELOPING COMPOSITION**, patented June 20, 1950 by David B. Sabine, Yonkers, N. Y., assignor to The Arlington Chemical Co., a New York corporation.

For developing the flavor of food products, the inventor provides a mixture of ammonium glutamate and glutamic acid, the glutamic acid serving to increase the flavor developing property to a level above that for ammonium glutamate alone and above that for glutamic acid alone, the proportion of glutamic acid being 10 to 100 parts for 100 ammonium glutamate.

No. 2,513,025, **MEAT TENDERER**, patented on June 27, 1950, by Aldrich L. Jackson, Minneapolis, Minn., assignor to Hobart-Federal Engineering



Corp., Minneapolis, Minn., a corporation of Minnesota.

This inventor has so constructed his device that it may be readily removed from a conventional meat tendering frame for cleaning, etc., and replaced.

State Meat Inspection

Governor Driscoll has signed into New Jersey law a bill authorizing the state health department to make regulations for inspection of meats.

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UNITED STATES COLD STORAGE CORP.

**5 MODERN FORTRESSES FOR
GUARDING THE NATION'S FOODS**

Meat Output for Week Ended July 15 on Same Level as Year Ago Production

MEAT Production under federal inspection for the week ended July 15 totaled 291,000,000 lbs., the U. S. Department of Agriculture estimated this week. Slaughter of all classes was larger than in the previous week which included the July 4 holiday, but only hogs showed an increase over a year

compared with 90,000 reported for the preceding week and 128,000 recorded for the week last year. Output of inspected veal in the three weeks under comparison was 13,700,000, 10,700,000 and 15,500,000 lbs., respectively.

Hog slaughter of 834,000 head was 26 per cent larger than the 661,000

lamb and mutton in the three weeks under comparison amounted to 9,800,000, 8,700,000 and 10,600,000 lbs., respectively.

AMI PROVISION STOCKS

The two-week period ended July 15 marked the fifth month during which pork was moved from inventories of packers reporting to the American Meat Institute. The 37,900,000 lb. decrease in pork stocks during the first two weeks of July was about three times as large as the decline recorded during the previous two weeks, and compared with a decline of 22,200,000 lbs. during the same two weeks of 1949. July 15 stocks of 342,500,000 lbs. were 24,400,000 lbs. larger than a year earlier, but 60,000,000 lbs. below the three year average of 502,500,000 lbs.

Lard and rendered pork fat stocks were again reduced during the period covered by the survey. July 15 stocks of 121,100,000 lbs. were 9,900,000 lbs. below July 1 stocks, but 26,400,000 lbs. larger than the 94,700,000 lbs. held a year earlier and 3,100,000 lbs. larger than the 1939-41 average of 181,000,000 lbs.

Provision stocks as of July 15, 1950, as reported to the American Meat Institute by a number of representative companies are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows July 15 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

July 15 stocks as Percentages of Inventories on July 1, 1950, 1949, 1939-41

BELLIES IN			
Cured, D. S.	98	82	96
Cured, S. P. and D. C.	94	92	96
Frozen-for-cure, D. S.	97	220	91
Frozen-for-cure, S. P. and D. C.	87	124	91
Total bellies	92	107	79
HAMS			
Cured, S. P. regular	100	83	4
Cured, S. P. skinned	86	100	53
Frozen-for-cure, regular	100	100	1
Frozen-for-cure, skinned	89	105	71
Total hams	87	117	47
PICNICS			
Cured, S. P.	77	115	64
Frozen-for-cure	81	96	78
Total picnics	79	105	70
FAT BACKS, D. S. CURED			
	100	145	53
OTHER CURED & FROZEN			
Cured, D. S.	77	86	..
Cured, S. P.	92	78	60
Frozen-for-cure, D. S.	100	37	..
Frozen-for-cure, S. P.	86	140	92
Total other	87	91	63
BARRELED PORK			
TOT. D. S. CURED ITEMS	96	106	..
TOT. S. P. & D. C. CURED	90	94	04
TOT. FROZ. FOR D. S. CURE	98	92	..
TOT. S. P. & D. C. FROZEN	87	129	76
TOTAL CURED AND FROZEN FOR-CURE			
	90	108	65
FRESH FROZEN			
Loins, shoulders, butts and spareribs	92	124	94
All other	94	89	115
Total	93	105	103
TOT. ALL PORK MEATS			
	90	108	68
RENDERED PORK FAT			
	90	88	..
LARD			
	92	120	65

*Small percentage change.

†Included with lard.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION*

Week Ended	Week Ended July 15, 1950, with comparison					
	Beef		Veal		Lamb and mutton	
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.
July 15, 1950.....	1,000	141.0	114	13.7	238	9.8
July 8, 1950.....	212	112.6	90	10.7	207	8.7
July 16, 1949.....	271	142.6	128	15.5	253	10.6

AVERAGE WEIGHTS (LB.) LARD PROD.

Week Ended	CATTLE				HOGS				SHEEP & LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.		
July 8, 1949.....	969	534	215	273	132	88	41	14.6	33.2			
July 1, 1950.....	906	531	214	270	151	89	42	14.5	25.9			
July 16, 1949.....	964	526	216	282	155	89	42	15.2	34.1			

*1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

earlier. Total production was 26 per cent larger than the 232,000,000 lbs. reported for the preceding week and about the same as the output of the corresponding week last year.

Cattle slaughter totaling 264,000 head was 25 per cent greater than 212,000 reported for the preceding week, but 3 per cent less than the 271,000 kill of the same week in 1949. Beef production was estimated at 141,000,000 lbs., compared with 113,000,000 for the preceding week and 143,000,000 in the week a year earlier.

Calf slaughter was 114,000 head,

kill of the preceding week and 5 per cent more than 796,000 recorded for the same week a year earlier. Production of pork was estimated at 127,000,000 lbs., compared with 100,000,000 for the preceding week and 123,000,000 in the same week last year. Lard production of 33,200,000 lbs., compared with 25,900,000 reported for the preceding week and 34,100,000 processed in the week a year ago.

Sheep and lamb slaughter totaled 238,000 head, compared with 207,000 head in the preceding week and 253,000 in the week last year. Production of

PRICES AGAIN AT MUCH HIGHER LEVELS; MINUS RESULTS IMPROVE

(Chicago costs and credits, first three days of week.)

The cost of hogs declined from 40 to 62c per cwt. for the three weights of hogs tested. Total value of products per cwt. advanced 54c for heavyweights, and 5c for lightweights, but declined 2c for mediums. All margins were more favorable, with heavy hogs improving most.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

180-220 lbs.					220-240 lbs.					240-270 lbs.				
Pet. live wt.	Price per lb.	per cwt. alive	per cwt. fin. yield	Value per cwt.	Pet. live wt.	Price per lb.	per cwt. alive	per cwt. fin. yield	Value per cwt.	Pet. live wt.	Price per lb.	per cwt. alive	per cwt. fin. yield	Value per cwt.
Skinned hams	12.5	53.9	\$ 6.74	\$ 9.76	12.5	54.1	\$ 6.76	\$ 9.88	12.9	54.1	\$ 6.98	\$ 10.79		
Picnics	5.6	38.2	2.14	3.10	5.4	37.4	2.02	2.88	5.3	38.1	1.90	2.67		
Boston butts	4.2	44.2	1.85	2.70	4.1	43.7	1.79	2.53	4.1	40.5	1.66	2.32		
Loins (blade in)	10.1	54.3	5.48	7.93	9.8	48.8	4.78	6.78	9.7	38.3	3.71	5.13		
Bellies, S. P.	11.0	34.6	3.80	5.50	9.5	34.0	3.23	4.50	3.9	29.5	1.15	1.63		
Bellies, D. S.	2.1	25.5	.49	.70	8.5	25.5	1.99	2.82		
Fat backs	3.2	19.3	.33	.40	4.5	11.8	.53	.76		
Plates and jowls	2.0	15.7	.46	.66	3.0	15.7	.48	.69	3.4	15.7	.53	.75		
Raw leaf	2.2	12.6	.28	.40	2.2	12.6	.28	.39	2.2	12.6	.27	.39		
P. S. lard, rend. wt.	13.7	13.5	1.85	2.60	12.2	13.5	1.65	2.34	10.1	13.5	1.36	1.97		
Spareribs	1.6	39.3	.91	1.40	1.6	29.3	.47	.67	1.6	18.8	.30	.41		
Regular trimmings	3.2	25.5	.81	1.20	2.9	25.5	.74	1.07	2.8	25.5	.70	1.05		
Feet, tails, etc.	2.0	11.4	.23	.33	2.0	11.4	.23	.32	2.0	11.4	.23	.32		
Offal & miscel.		
Total yield & value	60.0	\$25.12	\$36.41	70.5	\$24.10	\$34.18	71.0	\$22.16	\$31.21					
Per cwt. alive					Per cwt. alive					Per cwt. alive				
Cost of hogs	..	\$24.15	\$24.10	\$23.50
Condemnation loss	..	.121212
Handling and overhead	..	.958375
TOTAL COST PER CWT.	..	\$25.22	..	\$36.55	\$25.05	..	\$35.53	..	\$24.17	..	\$34.04
TOTAL VALUE	..	\$25.12	..	\$36.41	24.10	..	\$34.18	..	22.16	..	\$31.21
Cutting margin	-\$1.14	-\$1.35	-\$2.83
Margin last week

CUDAHY'S

Selected
SHEEP CASINGS

ARE...
**DOUBLE
TESTED!**

TESTED FOR UNIFORM SIZE

to give you finer appearance—
more sales



TESTED FOR UNIFORM STRENGTH

to give you less breakage—
lower costs



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The CUDAHY Packing Co.

PRODUCERS AND DISTRIBUTORS OF BEEF AND PORK CASINGS
PRODUCERS AND IMPORTERS OF SHEEP CASINGS

Processed Meats Production in June Exceeds May and Year Ago Output

PROCESSORS continued to step up production of meats and meat food products during June, with total production of 1,262,515,000 lbs. (excluding canned meats) for the month 249,516,000 lbs. larger than May production and 198,018,000 lbs. ahead of June, 1949 output. The only item not produced in larger quantity than a month earlier was oleomargarine containing animal fat which was down 52,000 lbs. The cumulative total for the first half of 1950 was 6,672,959,000 lbs., or 598,717,000 lbs. greater than the comparable 1949 figure.

Total canned meat output during June was 141,996,689 lbs., which was 23,289,689 lbs. larger than a month earlier and 32,298,000 lbs. larger than the comparable 1949 output. The amounts of product placed in both the under 3-lb. and the larger than three pound containers were well ahead of the May 1950 totals.

Sausage output was speeded up 28,847,000 lbs. over the previous month's production, and the 133,288,000 lbs. prepared during the current month was 12,930,000 lbs. larger than the amount reported a year earlier. The 1950 cumulative total of 638,113,000 lbs., however, was less than the 645,708,000 lbs. produced in the first half of 1949.

There were 14,973,000 lbs. more bacon sliced in June than a month earlier, and the current slicing total was 9,429,000 lbs. larger than a year earlier. The cumulative 1950 total of 367,961,000 lbs. was 27,219,000 lbs. greater than the corresponding figure for 1949.

The amount of both lard and pork fat rendered and refined during the month was greater than during May. The same was true when compared with June 1949 production with the exception of refined lard output which was under the year-earlier figure.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN JUNE 1950

	Pounds of finished product	
	Slicing and institutional sizes (lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	21,032,338	14,357,458
Canned Hams	13,351,973	550,712
Corned beef hash	262,091	4,138,419
Chili con carne	218,411	113,707
Viennas	49,674	5,245,283
Franks, wieners in brine	17,044	2,326,644
Deviled ham	...	787,410
Other potted or deviled meat food products	...	3,835,296
Tamales	22,700	2,405,160
Sliced dried beef	27,964	473,613
Liver product	990	113,225
Meat stew (all product)	26,003	1,973,903
Spaghetti meat products	119,177	3,185,885
Tongue (other than pickled)	155,440	360,081
Vinegar pickled products	938,838	2,165,534
Bulk sausage	1,698	490,061
Hamburger, roasted or cured beef, meat & gravy	134,868	4,414,933
Soups	746,967	33,753,607
Sausage in oil	216,756	187,674
Tripe	...	543,068
Brains	...	329,558
Bacon	123,488	227,030
All other meat with meat and/or meat by-products—20% or more	407,706	3,608,218
Less than 20%	83,211	14,214,785
Total*	37,938,597	104,058,062

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—JUNE 1950, WITH COMPARISONS

	1950*	June 1949	January-June 1950	January-June 1949
Placed in cure—				
Beef	10,411,000	7,944,000	53,015,000	53,775,000
Pork	334,023,000	293,411,000	1,712,573,000	1,647,462,000
Other	3,950,000
Smoked and/or dried—				
Beef	5,381,000	4,600,000	26,739,000	27,147,000
Pork	211,578,000	175,695,000	1,027,205,000	906,979,000
Cooked meat—				
Beef	5,446,000	2,300,000	20,424,000	14,423,000
Pork	46,491,000	54,943,000	298,861,000	292,560,000
Other	263,000
Sausage—				
Fresh finished	14,865,000	16,402,000	100,411,000	119,116,000
To be dried or semi-dried	12,634,000	10,041,000	58,554,000	56,598,000
Franks, wieners	53,046,000
Other, smoked or cooked	52,743,000
Total sausage	133,288,000	120,358,000	638,113,000	645,708,000
Loaf, head cheese, chili, jellied products	19,494,000	16,040,000	88,208,000	85,423,000
Steaks, chops, roasts	65,115,000
Bullion cubes, extract	322,000
Sliced bacon	74,300,000	64,071,000	367,961,000	240,742,000
Sliced, other	2,151,000
Hamburger	5,648,000
Miscellaneous meat product	3,022,000
Lard, rendered	167,941,000	136,235,000	949,371,000	898,900,000
Compound containing animal fat	118,823,000	132,292,000	637,402,000	749,166,000
Oleo stock	9,260,000	7,898,000	49,944,000	45,202,000
Edible tallow	7,058,000	6,552,000	31,685,000	44,595,000
Rendered pork fat—				
Rendered	10,268,000	8,563,000	54,838,000	48,505,000
Refined	5,631,000	4,179,000	28,915,000	29,542,000
Compound	20,845,000	16,788,000	119,175,000	96,321,000
Oleomargarine containing animal fat	1,604,000	2,171,000	11,167,000	13,978,600
Total†	1,262,515,000	1,004,497,000	6,672,959,000	6,074,242,000

*Totals for May 28 to July 1, 1950.

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

Native steers—	per lb.
Choice, 600/800	48½ @ 49
Good, 500/700	46½ @ 48½
Good, 700/900	47½ @ 47½
Commercial, 500/700	46½ @ 48
Commercial cows, 500/800	39½ @ 40½
Can. & Cut. cows, north,	39½
350/up	43
Bologna bulls, 600/up	43

STEER BEEF CUTS

500/800 lb. Carcasses

(L.C.I. prices)

Choice:	
Hinds & ribs	59½
Hindquarters	57 @ 59
Rounds	52 @ 58
Loins, trimmed	54 @ 55
Loins & ribs (sets)	78 @ 80
Forequarters	41 @ 44
Backs	44 @ 48
Chucks, square cut	42 @ 47
Ribs	40 @ 40
Briskets	42 @ 44
Navel	25 @ 30
Good:	
Hinds & ribs	57½
Hindquarters	56 @ 59
Rounds	52 @ 58
Loins, trimmed	54 @ 55
Loins & ribs (sets)	73 @ 76
Forequarters	41 @ 43
Backs	45½ @ 46½
Chucks, square cut	42 @ 47
Ribs	40 @ 40
Briskets	42 @ 44
Navel	25 @ 30
Plates	29 @ 30
Hind shanks	22
Fore shanks	31 @ 33
Bull tenderloins, 5/up	1.05 @ 1.09
Cow tenderloins, 5/up	1.00 @ 1.09

BEEF PRODUCTS

(L.C.I. prices)

Tongues, No. 1, 3/up	28 @ 32
fresh or frozen	
Tongues, No. 2, 3/up	22 @ 24
fresh or frozen	
Brains	6½ @ 7
Hearts	32 @ 32½
Livers, selected	54 @ 55½
Livers, regular	49
Tripe, scalded	14
Tripe, cooked	18½ @ 19
Kidneys	10½ @ 11½
Lips, scalded	16
Lips, unscalded	13½ @ 14
Lungs	8½ @ 8½
Melts	8½ @ 8½
Udders	8½ @ 7

BEEF HAM SEITS

(L.C.I. prices)

Kauckles, 8 lbs. up	60½
bone in	61
Insides, 12 lbs. up	58
Outsides, 8 lbs. up	58

FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	36 @ 38½
Veal breads, under 6 oz.	77 @ 80
6 to 12 oz.	81 @ 84
12 oz. up	82 @ 84
Calf tongues	22 @ 24
Lamb fries	80 @ 83
Ox tails, under ½ lb.	17 @ 19
Over ½ lb.	18 @ 20

WHOLESALE SMOKED MEATS

(L.C.I. prices)

Hams, skinned, 14/16 lbs.	61 @ 64
wrapped	61 @ 64
Hams, skinned, 14/16 lbs.	63 @ 66
ready-to-eat, wrapped	63 @ 66
Hams, skinned, 16/18 lbs.	60 @ 64
wrapped	60 @ 64
Hams, skinned, 16/18 lbs.	64 @ 66
ready-to-eat, wrapped	64 @ 66
Bacon, fancy trimmed,	brisket off, 8/10 lbs.,
wrapped	46 @ 55
Bacon, fancy, square cut,	seedless, 12/14 lbs.,
wrapped	43 @ 51
Bacon, No. 1 sliced, 1-lb.,	open-faced layers
	55½ @ 60

CALF & VEAL—HIDE OFF

Carcasses

(L.C.I. prices)

Choice, 80/150	48 @ 50
Choice, under 200 lbs.	47 @ 48
Good, 80/150	47 @ 48
Good, under 200 lbs.	45 @ 47
Commercial, 80/150	45 @ 47
Commercial, under 200 lbs.	41 @ 43
Utility, all weights	41 @ 43

CARCASS SPRING LAMBS

(L.C.I. prices)

Choice, 40/50	54 @ 56
Good, 40/50	53 @ 55
Commercial, all weights	46 @ 52

CARCASS MUTTON

(L.C.I. prices)

Good, 70/down	26 @ 28
Commercial, 70/down	25 @ 26
Utility, 70/down	24 @ 25

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

Hams, skinned, 10/16 lbs.	55 @ 55½
Pork loins, regular,	under 12 lbs.
	53 @ 54
Pork loins, boneless	61 @ 62
Shoulders, skinned, bone in,	under 16 lbs.
	40½ @ 41
Picnics, 4/8 lbs.	39½
Picnics, 6/8 lbs.	38½ @ 39½
Boston butts, 4/8 lbs.	43½ @ 44
Boneless butts, c. t., 2/4	56 @ 56½
Tenderloins	70 @ 78
Neck bones	16 @ 16½
Livers	27½ @ 28½
Kidneys	13½ @ 14
Brains, 10 lb. pails	18½ @ 19½
Ears	7½ @ 8
Snouts, lean in	10½ @ 10½
Feet, front	7½ @ 8½

SAUSAGE MATERIALS—

FRESH

(L.C.I. prices)

Pork trim., reg.	26½ @ 27
Pork trim., guar. 50% lean	28 @ 28½
Pork trim., spec.	
85% lean	45½ @ 46
Pork trim., ex. 95% lean	49½ @ 50
Pork cheek meat, trmd.	39 @ 40
Pork tongues	22 @ 22½
Bull meat, boneless	54 @ 54½
Bon's cow meat, f.c. c. c.	53
Cow chucks, boneless	55 @ 55½
Beef trimmings, 85-90%	50 @ 50½
Beef head meat	36 @ 36½
Beef cheek meat, trmd.	36 @ 36½
Shank meat	58
Veal trimmings, bon's	50½ @ 51

SAUSAGE CASINGS

(P. O. B. Chicago)

(L.C.I. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to	
1½ in., 150 pack	45 @ 55
Domestic rounds, over 1½	
in., 140 pack	75 @ 85
Export rounds, wide, over	
1½ in.	1.20 @ 1.40
Export rounds, medium,	
1½ to 1½ in.	75 @ 90
Export rounds, narrow,	
1½ in. under	90 @ 1.10
No. 1 weasands, 24 in. up	10 @ 14
No. 1 weasands, 22 in. up	5 @ 8
No. 2 weasands	5 @ 7½
Middles, sewing, 1½ @	
2 in.	1.00 @ 1.20
Middles, select, wide,	
2½ @ 2½ in.	1.20 @ 1.35
Middles, select, extra,	
2½ @ 2½ in.	1.00 @ 1.10
Middles, select, extra,	
2½ in. & up	2.30 @ 2.00
Beef bungs, export No. 1	30 @ 35
Beef bungs, domestic	22 @ 24
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	23 @ 25
10-12 in. wide, flat	13 @ 17
8-10 in. wide, flat	5 @ 7

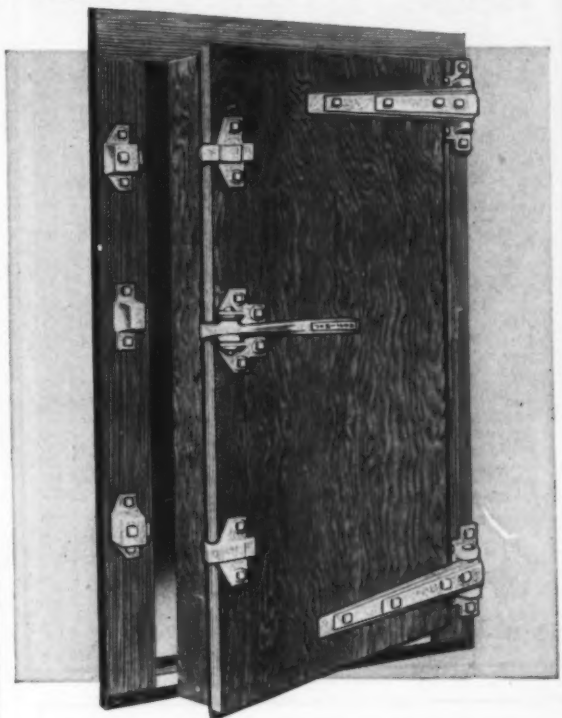
Pork casings:	
Extra narrow, 20 mm. &	
4n.	3.35 @ 3.45
Narrow, medium, 20 @ 32	
mm.	3.30 @ 3.40
Medium, 32 @ 35 mm.	2.40 @ 2.70
Spe. medium, 35 @ 38 mm.	1.70 @ 1.95
Wide, 38 @ 43 mm.	1.00 @ 1.75
Export bungs, 34 in. cut	20 @ 35
Large prime bungs,	
34 in. cut	17 @ 20
Medium prime bungs,	
34 in. cut	10 @ 17
Small prime bungs	0 @ 10
Middles, per set, cap off	45 @ 54

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	80 @ 90
Thuringer	55 @ 63
Farmer	72 @ 75
Holsteiner	72
B. C. Salami	84 @ 86
B. C. Salami, new con.	48 @ 49
Genoa style salami, ch.	82 @ 88
Pepperoni	76 @ 82
Mortadella, new condition	59 @ 61
Italian style hams	77 @ 80
Cappicola (cooked)	78 @ 86

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SOLVAY SALES DIVISION

ALLIED CHEMICAL & DYE CORPORATION

40 Rector Street, New York 6, N. Y.

DOMESTIC SAUSAGE

(L.C.L. prices)

Pork sausage, hog casings..48	@49 1/2
Pork sausage, bulk.....	40
Frankfurters, sheep casings..32	@53
Frankfurters, hog casings..45	@49
Frankfurters, skinless.....	48
Bologna.....43 1/2	@48
Bologna, artificial casing..43	@46
Smoked liver, hog bungs..45	@48
New Eng. lunch, special..57	@64
Mixed luncheon spec., ch.52	@54
Tongue and blood.....36	@42
Blood sausage.....29 1/2	@42
Sausage.....28	@52
Polish sausage, fresh.....38	@52
Polish sausage, smoked.....38	@52

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime ...	20	33
Black pepper, ...	31	35
Chili powder ...	37	37
Chili pepper ...	36 @ 39	38
Cloves, Zanzibar ...	34	38
Ginger, Jam., unbl ...	64	69
Ginger, African ..	51	56
Cochin
Mace, fcy. Blands ..	1.28	..
East Indies ..	1.15	..
Mustard, flour, fcy. ..	30	..
No. 1 ..	26	..
West India Nutmeg ..	52	..
Paprika, Spanish..	48 @ 64	..
Pepper, Cayenne ..	72	..
Red. No. 1.....	62	..
Pepper, Packers..	1.40	1.86
Pepper, white ..	2.45	2.85
Malabar ..	1.40	1.48
Black Lampung..	1.40	1.48

SEEDS AND HERBS

(L.C.L. prices)

	Whole for Saus.	Ground
Caraway seed	21	28
Cominos seed	24	30
Mustard sd., fcy.....	21	..
Yel. American	10	..
Marjoram, Chilean ..	27	32
Oregano	17	..
Coriander, Morocco ..	27	20
Natural No. 1.....	61	67
Marjoram, French ..	1.35	1.45
Sage Dalmation

CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del. or f.o.b. Chicago..	\$ 8.89
Saltpeter, n. ton, f.o.b. N. Y.:	..
Dbl. refined gran.....	11.00
Small crystals	14.40
Medium crystals	13.40
Pure rfd., gran. nitrate of soda..	5.35
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	..
Granulated	\$20.40
Medium	26.80
Rock, bulk, 40 ton cars, Detroit	11.40
Sugar—	..
Raw, 96 basis, f.o.b.
New Orleans	6.00
Refined standard cane gran., basis	7.85
Refined standard beet gran., basis	7.65
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.54
Dextrose, per cwt. in paper bags, Chicago.....	6.74

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 18	San Francisco July 18	No. Portland July 18
FRESH BEEF: (Carcass)			
STEER:			
Good:			
500-600 lbs.	\$50.00@51.00	\$49.00@50.00	\$51.00@53.00
600-700 lbs.	48.00@50.00	49.00@50.00	50.00@51.50
Commercial:			
400-600 lbs.	47.00@49.00	48.00@49.00	49.00@51.50
Utility:			
400-600 lbs.	43.00@45.00	44.00@46.00	43.00@46.00
COW:			
Commercial, all wts.	42.00@43.00	40.00@45.00	40.00@44.00
Cutter, all wts.	39.00@40.00	35.00@38.00	36.00@38.00
FRESH CALF (Skin-Off)		(Skin-On)	(Skin-Off)
Good:			
200 lbs. down	49.00@51.00	46.00@48.00	45.00@48.00
Commercial:			
200 lbs. down	44.00@46.00	44.00@46.00	41.00@42.00
SPRING LAMB (Carcass):			
Choice:			
40-50 lbs.	50.00@52.00	49.00@51.00	46.00@50.00
50-60 lbs.	49.00@50.00	48.00@49.00	45.00@48.00
Good:			
40-50 lbs.	50.00@52.00	48.00@50.00	46.00@50.00
50-60 lbs.	49.00@50.00	47.00@48.00	45.00@48.00
Commercial, all wts.	48.00@50.00	45.00@48.00	43.00@44.00
Utility, all wts.	48.00@50.00	38.00@45.00	40.00@41.00
MUTTON (EWE):			
Good: 75 lbs. dn.....	24.00@26.00	24.00@26.00	20.00@21.00
Commercial, 70 lbs. dn.....	22.00@24.00	..	18.00@19.00
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	40.00@42.00	38.00@39.00	37.00@39.00
120-160 lbs.	62.00@67.00	60.00@62.00	67.00@72.00
FRESH PORK CUTS NO. 1:			
LOIN:			
8-10 lbs.	62.00@67.00	64.00@70.00	67.00@72.00
10-12 lbs.	62.00@67.00	62.00@66.00	65.00@68.00
12-16 lbs.	43.00@45.00	..
PICNICS:			
4-8 lbs.	43.00@45.00	..
PORK CUTS NO. 1:			
HAM, skinned: (Smoked)		(Smoked)	(Smoked)
12-16 lbs.	59.00@63.00	62.00@64.00	66.00@68.00
16-20 lbs.	59.00@63.00	60.00@62.00	64.00@66.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	48.00@55.00	52.00@56.00	52.00@54.00
8-10 lbs.	46.00@50.00	50.00@52.00	48.00@52.00
10-12 lbs.	46.00@50.00	..	48.00@52.00
LARD, Refined:			
Tierces	18.00@19.00	..	17.00@18.25
50 lb. cartons & cans.....	18.50@19.50	20.00@21.00	..
1 lb. cartons	19.00@20.75	21.00@22.00	17.50@19.00

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, JULY 20, 1950

REGULAR HAMS

Fresh or Frozen

	S.P.
8-10	51 1/2 n
10-12	51 1/2 n
12-14	51 1/2 n
14-16	51 1/2 n

BOILING HAMS

Fresh or Frozen

	S.P.
16-18	51 1/2 n
18-20	49 n
20-22	44 1/2 n

SKINNED HAMS

Fresh or F.F.A.

	S.P.
10-12	53 1/2 @ 54
12-14	53 1/2 @ 54
14-16	53 1/2 @ 54
16-18	53 1/2 @ 54
18-20	51 1/2
20-22	46 1/2 @ 47
22-24	42 1/2 @ 43 1/2
24-26	42 1/2 @ 43
26-30	42 1/2
30-35	42 1/2
35-40	42 1/2
40-50	42 1/2

OTHER D. S. MEATS

Fresh or Frozen

	Cured
Regular plates	16n
Clear plates	12n
Square jowls	18 1/2 @ 18 1/2 n
Jowl butts	17 1/2 @ 17 1/2
S. P. jowls	17 1/2

PICNICS

Fresh or F.F.A.

	S.P.
4-6	38 1/2 @ 39 1/2
4-8 range	37 1/2
6-8	37 1/2
8-10	35
10-12	34
12-14	33 1/2 @ 34 1/2
8-up, No. 2s	33 1/2 @ 33 1/2

BELLIES

Fresh or Frozen

	Cured
6-8	37 n
8-10	36 @ 36 1/2 n
10-12	35 1/2
12-14	34 1/2
14-16	31 1/2 n
16-18	30 n
18-20	29 1/2 n

OR. AMN.

BEL.

	S.P.
18-20	24 1/2 n
20-25	23 1/2 @ 24
25-30	22 1/2 @ 23
30-35	21 1/2 @ 22 1/2
35-40	19 1/2
40-50	17

FAT BACKS

Green or Frozen

	Cured
6-8	10 1/2 n
8-10	11 n
10-12	12 n
12-14	12 1/2 n
14-16	13 n
16-18	13 1/2 n
18-20	13 1/2 n
20-25	13 1/2 n

LARD FUTURES PRICES

MONDAY JULY 17, 1950

	Open	High	Low	Close
July	13.50	13.75	13.50	13.75b
Sept.	13.60	14.00	13.60	13.90
Oct.	13.65	14.10	13.65	13.97 1/2
Nov.	13.75	14.00	13.75	13.95a
Dec.	14.25	14.55	14.15	14.40
Jan.	14.10	14.50	14.10	14.47 1/2

Sales: 12,120,000 lbs.

Open interest at close Fri., July 14: July 38 Sept. 1, 500, Oct. 571, Nov. 286, Dec. 297 and Jan. 18 lots.

TUESDAY, JULY 18, 1950

	July	Sept.	Oct.	Nov.	Dec.	Jan.
July	13.80	13.80	13.40	13.45a		
Sept.	13.92 1/2	13.95	13.50	13.50		
Oct.	14.07 1/2	14.07 1/2	13.60	13.60		
Nov.	14.10	14.10	13.50	13.50b		
Dec.	14.55	14.55	13.90	13.90a		
Jan.	14.50	14.50	13.90	13.90a		

Sales 28,280,000 lbs.

Open interest at close Sat. July 15: July 28 Sept. 1, 500, Oct. 571, Nov. 294, Dec. 320, Jan. 21; at close Mon. July 17: July 16, Sept. 1,478, Oct. 552, Nov. 314, Dec. 362 and Jan. 39 lots.

WEDNESDAY, JULY 19, 1950

	July	Sept.	Oct.	Nov.	Dec.	Jan.
July	12.87	13.87	12.87 1/2	13.25a		
Sept.	13.00	13.00	13.00	13.35		
Oct.	13.00	13.00	13.00	13.42		
Nov.	12.90	13.85	12.90	13.40		
Dec.	13.70	14.10	13.50	13.80		
Jan.	13.70	13.90	13.65	13.90		

Sales: 28,880,000 lbs.

Open interest at close Tues., July 18: July 18, Sept. 1,440, Oct. 556, Nov. 317, Dec. 362 and Jan. 43 lots.

THURSDAY, JULY 20, 1950

	July	Sept.	Oct.	Nov.	Dec.	Jan.
July	13.20	13.40	13.20	13.40a		
Sept.	13.40	13.70	13.40	13.60		
Oct.	13.57 1/2	13.70	13.57 1/2	13.70a		
Nov.	13.00	13.70	13.55	13.70		
Dec.	13.85	14.15	13.85	14.10		
Jan.	14.10	14.10	14.05	14.10b		

Sales: 11,220,000 lbs.

Open interest at close Wed., July 19: July 12, Sept. 1,429, Oct. 567, Nov. 312, Dec. 362 and Jan. 54 lots.

FRIDAY, JULY 21, 1950

	July	Sept.	Oct.	Nov.	Dec.	Jan.
July	13.00	14.00	13.60	14.00b		
Sept.	13.75	14.20	13.75	14.17		
Oct.	13.85	14.27	13.85	14.25		
Nov.	13.87	14.25	13.87	14.20		
Dec.	14.35	14.67	14.35	14.67		
Jan.	14.45	14.62	14.40	14.60		

Sales: About 25,000,000 lbs.

Open interest at close Thurs., July 20: July 7, Sept. 1,409, Oct. 578, Nov. 317, Dec. 365 and Jan. 64 lots.

JUNE CANADIAN SLAUGHTER

In its report of June 1950 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 166.3 lbs.; cattle, 489.7 lbs.; calves, 112.4 lbs., and sheep and lambs, 52.1 lbs. These weights compare with 171.0, 495.2, 110.7 and 48.3 lbs., respectively, in June a year earlier. The numbers of livestock slaughtered during the two months were as follows:

	June 1950	June 1949
Cattle	95,389	101,810
Calves	85,162	79,068
Hogs	344,721	277,050
Sheep	14,506	19,769

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b. Chicago	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Lard flakes	Neutral, tierces, f.o.b. Chicago	Standard Shortening *N. & S.	Hydrogenated Shortening N. & S.
	\$17.75	18.00	18.75	18.75	19.00	19.00	21.00	22.75

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
	Tierces	Loose	
July 15	13.40n	12.87 1/2b	12.37 1/2n
July 17	13.55n	13.37 1/2b	12.87 1/2n
July 18	13.55n	13.02 1/2a	13.12 1/2n
July 19	13.55n	13.50	13.00 n
July 20	13.50n	13.62 1/2b	12.12 1/2n
July 21	14.25n	14.00 b	13.50 n

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THE POWERS REGULATOR COMPANY
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The price is moderate. OLD BALDY costs less than one tenth of the labor saved on the average hog.

It works equally well with all kinds of mechanical dehairers, or when hogs are scraped by hand.

Try a ten pound sample for only \$2.90, enough to treat from 700 to 1000 gallons of water in your scalding vat.

ORDER TODAY!

10 lbs. 29c lb.
50 lbs. 28c lb.
100 lbs. 25c lb.
300 lbs. 23c lb.

Contract prices on larger quantities.

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MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

Choice, 800 lbs./down...	50	@51½
Good, 800 lbs./down...	48	@50½
Commercial, 800 lbs./down...	45	@48½
Canner & cutter...	40½	@47
Bologna bulls...	40	@47

BEEF CUTS

(L.C.I. prices)

Choice:		
Hinds & ribs...	59	@66
Rounds, N. Y. flank off...	56	@57
Hips, full...	63	@66
Top sirloins...	64	@68
Short loins, untrimmed...	75	@82
Chucks, non-kosher...	47	@48
Ribs, 30/40 lbs...	65	@72
Briskets...	43	@45
Flanks...	21	@22

Good:		
Hinds & ribs...	57	@62
Rounds, N. Y. flank off...	55	@56
Hips, full...	60	@63
Top sirloins...	63	@65
Short loins, untrimmed...	70	@74
Chucks, non-kosher...	46	@47
Ribs, 30/40 lbs...	64	@66
Briskets...	43	@45
Flanks...	21	@22

FRESH PORK CUTS

(L.C.I. prices)

Hams, regular, 14/down...	53n	Western
Hams, skinned, 14/down...	55½	
Picnics, 4/8 lbs...	38½	
Belies, sq. cut, seedless...	35½	@37
Pork loins, 12/down...	63½	@64
Boston butts, 4/8 lbs...	48½	@49
Spareribs, 3/down...	42	@42½
Pork trim, regular...	23½	@24
Pork trim, ex. lean, 85%...	50	@50½

Hams, regular, 14/down...	57	
Hams, skinned, 14/down...	57	@59
Shoulders, N. Y., 12/down...	45	
Picnics, 4/8 lbs...	41½	@43
Pork loins, 12/down...	61	@65
Boston butts, 4/8 lbs...	53	@57
Spareribs, 3/down...	46	@48
Pork trim, regular...	23	@28

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz...	65
6 to 12 oz...	80
12 oz. up...	1.00
Beef kidneys...	30
Beef livers, selected...	78
Lamb fries...	55
Oxtails, under ¼ lb...	16
Oxtails, over ¼ lb...	35

DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lf fat in	
100 to 136 lbs...	36½ @37½
137 to 153 lbs...	36½ @37½
154 to 171 lbs...	36½ @37½
172 to 188 lbs...	36½ @37½

LAMBS

(L.C.I. prices)

Choice lambs...	54	@60
Good lambs...	54	@60
Legs, gd. & ch...	63	@65
Hindsaddles, gd. & ch...	63	@68
Loins, gd. & ch...	68	@72

MUTTON

(L.C.I. prices)

Good, under 70 lbs...	25	@26
Comm., under 70 lbs...	21	@22
Utility, under 70 lbs...	18	@20

VEAL—SKIN OFF

(L.C.I. prices)

Choice carcass...	47	@49
Good carcass...	44	@47
Commercial carcass...	40	@43
Utility...		

BUTCHERS' FAT

(L.C.I. prices)

Shop fat...	11½
Breast fat...	13½
Edible suet...	13½
Inedible suet...	13½

CALIFORNIA STATE INSPECTED SLAUGHTER

State-inspected slaughter of livestock in California during June was reported as follows:

Cattle	No.
Calves	25,225
Hogs	16,168
Sheep	15,963
	17,130

Meat and lard production for June:

Sausage	Lbs.
Pork and beef	4,273,730
Lard and substitutes	7,067,501
	288,727
Total	11,660,068

As of June 30, California had 105 meat inspectors. Plants under state inspection totaled 289 and plants under state approved municipal inspection totaled 97.

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, JULY 18, 1950

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:	
350-500 lbs.	\$51.50-52.25
500-600 lbs.	None
600-700 lbs.	51.50-52.00
700-800 lbs.	50.25-51.50

Good:

350-500 lbs.	None
500-600 lbs.	50.00-51.00
600-700 lbs.	50.00-51.00
700-800 lbs.	49.00-50.25

Commercial:

350-600 lbs.	47.50-48.50
600-700 lbs.	46.50-48.50

Utility:

350-600 lbs.	None
--------------	------

COW:

Commercial, all wts.	41.75-44.00
Utility, all wts.	40.00-41.75
Cutter, all wts.	None
Canner, all wts.	None

VEAL—SKIN OFF:

Choice:	
80-110 lbs.	47.00-49.00
110-150 lbs.	47.00-49.00
Good:	
50-80 lbs.	None
80-110 lbs.	44.00-47.00
110-150 lbs.	44.00-47.00

Commercial:

50-80 lbs.	None
80-110 lbs.	40.00-42.00
110-150 lbs.	41.00-43.00
Utility, all wts.	None

CALF:

All weights... None

SPRING LAMB (All Weights):

Choice:	
30-40 lbs.	53.00-55.00
40-45 lbs.	53.00-55.00
45-50 lbs.	51.00-53.00
50-60 lbs.	50.00-51.00

Good:

30-40 lbs.	53.00-54.00
40-45 lbs.	52.00-54.00
45-50 lbs.	51.00-53.00
50-60 lbs.	50.00-51.00

Commercial:

all wts.	46.00-48.00
----------	-------------

Utility:

all wts.	None
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MUTTON (EWE): 70 lbs. down

Good	23.00-26.00
Commercial	21.00-23.00
Utility	18.00-20.00

FRESH PORK CUTS, LOINS NO. 1:

(BLADELESS INCL.)

8-10 lbs.	62.00-64.00
10-12 lbs.	62.00-64.00
12-16 lbs.	57.00-59.00
16-20 lbs.	44.00-47.00
Butts, Boston Style:	
4-8 lbs.	50.00-52.00
Hams, Skinned, No. 1:	
10-14 lbs.	55.00-57.00
Spareribs 3 lbs. down...	42.00-44.00

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Thursday, July 20, 1950

With the export business continuing at a high rate and producers in a comfortable position inventory-wise, the price structure worked higher Monday on light offerings. Choice white grease and yellow grease moved into export channels at 7 @ 7½¢ and 5½¢, respectively, early in the week. Domestic demand for materials was slow and soapers were largely inactive with other consuming buyers also waiting on the sidelines during the early part of the week.

On Tuesday the tempo increased in export movement, with fancy tallow trading at 7½@7½¢. The best domestic interest in this grade was 6½¢ and only in a very limited way. Additional tanks of yellow grease moved to the seaboard at 5½¢, and a few odd tanks of other materials also sold in light trading at advanced prices. Late Wednesday, soaper interest re-entered the market, with 7¢ bid for fancy tallow and 6½¢ for choice white grease. This action opened the market for a number of producers who were not in a position to offer material for the export market.

The Eastern market advanced on Wednesday and the new quotations

were: Fancy tallow, 7½¢; prime, 7¢; special, 6½¢, and yellow grease 5½¢ @5½¢ for domestic, with exporters paying from ¼ to ½¢ higher.

On the West Coast, dealer exporters are reported absorbing about 70 per cent of the offerings. Fancy tallow was quoted at 6½ @ 6½¢; prime 6½ @ 6½¢; special, 6¢, and yellow grease at 5¢.

On Thursday, Chicago prices again advanced, with exporters bidding up for materials. Fancy tallow sold at 8¢, tankcars, delivered seaboard, and one tank reportedly sold at 8¢, Chicago. Other grades of tallowes and greases moved up but higher bids failed to bring out any sizeable volume and trading was light.

TALLOWES: Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 7½@8½¢; fancy, 7½@7½¢; choice, 7½@7½¢; prime 7@7½¢; special, 6½@6½¢; No. 1, 6½@6½¢; No. 3, 5¢@6¢, and No. 2, 5½¢.

GREASES: Thursday's quotations were: Choice white grease, 7@7½¢; A-white, 6½¢; B-white, 6½¢; yellow, 5½@6¢; house, 5¢; brown, 4½¢, and brown (25 acid), 4½¢.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$35.00
Blood, dried 16% per unit of ammonia	7.00
Unground fish scrap, dried,	
40% protein nominal f.o.b.	
Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
In 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia,	
10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia,	
bulk, per unit of ammonia	7.50

Phosphates

Bone meal, steam, 3 and 50 bags,	
per ton, f.o.b. works	\$57.50
Bone meal, raw 4½% and 50% in bags,	
per ton, f.o.b. works	60.00
Superphosphate, bulk, f.o.b. Baltimore,	
19% per unit	.76

Dry Rendered Tankage

50% protein, unground, per unit of protein	\$ 2.00
--	---------

EASTERN FERTILIZER MARKET

New York, July 20, 1950

Trading was active this week with a sharp upward tendency in by-products. Blood sold at \$7 and tankage at \$7.50, f.o.b. New York. Cracklings sold for \$2 f.o.b. New York.

Offerings were scarce in most materials as sellers withdrew from the market awaiting higher prices.

BY-PRODUCTS MARKETS

(Chicago, Thursday, July 20, 1950)

Blood

	Unit
	Ammonia
*Unground, per unit of ammonia	\$8.00@8.25

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	\$9.50@10.00
High test	9.25@9.50
Liquid stick tank cars	4.00

Packinghouse Feeds

	Carlots,
	per ton
50% meat and bone scraps, bulk	\$130.00
55% meat scraps, bulk	140.00@143.00
50% feeding tankage, with bone,	
bulk	110.00
60% digester tankage, bulk	130.00
50% blood meal, bagged	160.00
65% special steamed bone meal,	
bagged	85.00

Fertilizer Materials

High grade tankage, ground	
per unit ammonia	\$6.75@7.00
Hoof meal, per unit ammonia	\$8.25@8.50

Dry Rendered Tankage

	Per unit
	Protein
Cake	\$2.30@2.40
Expeller	2.30@2.40

Gelatine and Glue Stocks

Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	1.25@ 1.50
Summer coil dried, per ton	70.00@ 75.00
Cattle jaws, skulls and knuckles,	
per ton	60.00@65.00
Pig skin scraps and trim, per lb.	6@6½¢

Animal Hair

Winter coil dried, per ton	\$ 105.00
Summer coil dried, per ton	70.00@ 75.00
Cattle switches, per piece	5@5½¢
Winter processed, gray, lb.	18¢
Summer processed, gray, lb.	7½@8¢

*Quoted delivered basis.

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VEGETABLE OILS

Wednesday, July 19, 1950

Spot and future markets in vegetable oils were active this week and prices advanced generally on Monday and Tuesday as a result of the military situation and indications that domestic oil production may show a decline in 1950-51. At midweek the markets became somewhat unsettled and buyers and sellers showed more divergence in their ideas.

Prices of cottonseed and soybean oils slipped a little on Wednesday, but peanut, coconut and corn oils held most of the gains made earlier. More favorable war news had a depressing influence on the markets, but the President's message to Congress appeared to have a somewhat steadying effect.

VEGETABLE OILS

Wednesday, July 19, 1950

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	15 1/4c
Southeast	15 1/4c
Texas	15c
Corn oil, in tanks, f.o.b. mills	15pd
Soybean oil, in tanks, f.o.b. mills	Midwest 13pd
Peanut oil, f.o.b. Southern Mills	17 1/2c
Coconut oil, Pacific Mills	15 1/2c
Cottonseed foots	
Midwest and West Coast	14 1/2c
East	14 1/2c

OLEOMARGARINE

Wednesday, July 19, 1950

Prices f.o.b. Chicago

White domestic vegetable	20
White animal fat	20
Milk churned pastry	24
Water churned pastry	23

CORN OIL: While the market was rather thin the price structure was strong. A new season's high of 15 1/4c was established on Tuesday following some trade at 15 1/4c. On Wednesday the market was back to 15c paid, but this was an advance of 1/4c over the preceding week.

COCONUT OIL: This market has been influenced to a considerable extent by the Korean situation. Early in the week coconut oil sold at 15c for July-August and copra advanced to \$205 per ton. A little softness developed later but Wednesday's price was 15 1/4c nominal. This was 1/4c above the preceding week's level.

SOYBEAN OIL: Prices were up and down this week. Sales were fairly heavy early in the week and values rose to 13 1/4c@14c; trading then thinned out at midweek with buyers and sellers showing some confusion. July and August oil sold at 13c, Decatur, with immediate shipment product reported at 13 1/4c, f.o.b. Iowa point. Prices closed about 1c higher than last week. Trading in December soybean oil futures on the Chicago Board of Trade began Wednesday.

PEANUT OIL: The market was generally strong early this week and rose to a high of 18c on Tuesday. Midweek quotations were somewhat lower at 17 1/2c nominal, Southeast, compared with 14c nominal a week earlier.

COTTONSEED OIL: Crude oil was steady to strong early in the week but hit a snag at midweek. Prices eased

somewhat and trading thinned out. Some sales of Texas oil were reported Wednesday at 15c but this price did not appear to have much backing behind it and the market at the close was apparently around 14 1/4c@15c. Sellers were asking 15 1/4c for Valley and Southeast oil, a figure at which some oil moved, but buyers showed little interest. Midweek prices were about 1c over those on the preceding Wednesday.

New York exchange prices were:

MONDAY, JULY 17, 1950

	Open	High	Low	Close	Pr. cl.
July	17.30	18.25	17.40	17.65*	17.25
Sept.	17.30	18.25	17.40	18.05	17.09
Oct.	16.98	18.02	16.98	17.85	16.65
Dec.	16.90	17.90	16.84	17.75	16.48
Jan.	17.00	17.90	17.00	17.84	16.57
Mar.	17.00	17.90	17.00	17.84	16.57
May	17.10	18.05	17.02	17.82	16.57

Total sales: 1,039 contracts.

TUESDAY, JULY 18, 1950

	Open	High	Low	Close	Pr. cl.
July	17.86	17.90	17.86	17.00*	17.65*
Sept.	18.15	18.18	17.90	17.30	18.05
Oct.	17.95	17.95	17.00	17.04	17.95
Dec.	17.80	17.80	16.85	16.95	17.75
Jan.	17.76	17.80	16.90	17.08	17.84
Mar.	17.85	17.85	16.90	17.10	17.82

Total sales: 924 contracts.

WEDNESDAY, JULY 19, 1950

	Open	High	Low	Close	Pr. cl.
July	16.67*	17.03*	17.03*	17.00*	17.00*
Sept.	16.50	17.67	16.50	17.37	17.30
Oct.	16.55	17.50	16.55	17.15*	17.04
Dec.	16.51	17.35	16.50	16.98	16.95
Jan.	16.66	17.47	16.57	17.03	17.08
Mar.	16.66	17.47	16.55	17.10	17.10

Total sales: 694 contracts.

THURSDAY, JULY 14, 1950

	Open	High	Low	Close	Pr. cl.
July	16.98*	17.39*	17.39*	17.03*	17.03*
Sept.	17.10*	17.90	17.15	17.83	17.37
Oct.	17.04	17.52	17.00	17.48	17.15*
Dec.	17.00	17.40	16.90	17.40	16.98
Jan.	16.98	17.47	16.98	17.40*	17.03
Mar.	17.00	17.50	17.00	17.72	17.10

Total sales 381 contracts.

*Bid.

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HIDES AND SKINS

Hide futures active and higher again this week—Cash market has big Thursday trade, inactive balance of week—Prices 1c@2c higher—Over half of total volume in light native cows and light native steers—Volume for week in excess of 70,000.

CHICAGO

PACKER HIDES: The market pattern this week was very similar to that of last week. In the early part of the week, short supplies, buying interest and a very active and strong futures market, gave clear evidence that the cash market would be higher, so with this assurance packers were content to sit back and wait. Some made a few offerings at very high levels, but in general they did not even do that. Instead they waited and watched while they tried to determine the full value of their holdings.

For the first three days of the week there were only three hide trades and the same number of trades in kipskins. On Thursday buying and selling ideas narrowed and after a sale or two early 1c@2c higher, a heavy volume of trade followed. By the close of the day in excess of 63,000 hides had been sold with the heaviest volume in light native cows and light native steers. Other selling included heavy native cows, heavy native steers, ex-light native steers, bulls and some branded steers. The trading in branded steers was late and some sales were not fully disclosed at press time. All sales were at higher prices and generally the hides were June-July takeoff. In a few sales a discount was given for prior July.

Light cows as previously mentioned were most active and approximately 25,000 were traded. By points they sold in the following way: Omaha, Sioux City, St. Paul and Cedar Rapids, 29½c; St. Louis, Kansas City and Association, 30c. In one of the sales made early in the week, 3,600 Oklahoma City light cows, including some ex-light, sold 33c, Chicago basis. On Thursday about 1,800 Oklahoma cows sold 33c, f.o.b.

About 15,000 light native steers were traded, all at 29c. In the heavy native steers there was a 28½@29c range with St. Paul bringing the premium. Volume in these approached 7,000 hides.

Ex-light native steers which have not traded recently were quite active and about 10,000 of these changed hands, mostly at 32c, with a few prior July at 31½c. Three trades involving heavy native cows were completed, all at 29c. The volume in these trades was 6,200. Total of 2,500 Colorados were sold at 25c. There were other trades in branded steers, but the details were not all available. Early in the week packer moved total of 6,000 bulls, January forward, at the flat price of 18c, Chicago basis; then car, current production, sold 19c.

CALFSKINS: In the wake of last week's kipskin sales further kip selling this week about cleared the market of June production. From all reports, in the early part of the week, packers and tanners were still rather far apart in their ideas about calfskins and no trading developed. Offerings at 70c and higher were reported to be 5c or more above most bids.

In the kipskin trading, three sales were reported. In one trade total of 3,700 northern kip, June takeoff, sold at 55½c, delivered, with the overweights at a 5c discount. Another sale, with 4,900 skins moving, was made on the same basis. In the last trade, 7,000 kips sold at 55c and 50c f.o.b. plants.

WEST COAST: Late last Friday a southern California independent sold 3,000 steers and 1,500 cows at 22½c and 24½c, all flat basis and current production. Big packer sales in this area which have been anticipated failed to materialize. There were other scattered sales by independents, but, generally, as was the situation in the small packer market, offerings were scarce and held at levels considered too high by most of the tanners.

OUTSIDE SMALL PACKER: Trading continues to be light in this mar-

ket, with a large number of packers refusing to make offerings and, likewise, a large number of tanners content to wait. In what trading was accomplished prices were erratic and rangy and these sales failed to establish a clear cut price pattern. All were agreed, however, that the market was very strong and higher.

Car 50-lb. average hides sold 26c, selected and delivered, Chicago. Car 63@65 average, selected, moved with the natives priced at 25c and the brands at 23½c. Another car of same sold with the natives also at 25c, but with the brands at 22c, both sales Chicago freight basis. The 41@42-lb. average sold at 27½c, 28c and 28½c, with a few picked lots from good points bringing as much as 30c. The 50@52 average sold in 25½@26½c range, with picked lots again bringing premiums. Car 80-lb. average selected bulls sold at 16c. Country hides, 50@52 average sold 22@23c range. Country bulls remain draggy, notwithstanding the generally good demand for hides, and no sales were reported.

SHEEPSKINS: Further decreases in production were reported this week, and this, in addition to light inventories, tended to limit trading. Demand remains strong and with wool and other commodity prices firm to strong, it would appear that price changes in shearlings, if any, can be in only a higher direction.

Car No. 1 shearlings sold \$3.10 and

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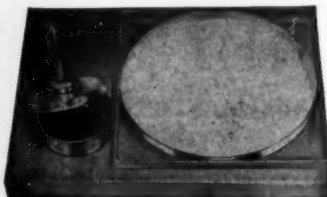


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WEEK'S CLOSING MARKETS

mixed car No. 1's, 2's and 3's sold \$3.10, \$2.30 and \$1.80. From another direction several mixed cars were sold at undisclosed prices which, in view of the generally strong market, were thought to be at steady to higher price levels. The "Interior" selling was estimated by trade sources at about \$3.35 or higher per cwt. basis. Further trading of pickled skins, but only in small quantities, was reported at \$15.

N. Y. HIDE FUTURES

MONDAY, JULY 17, 1950				
	Open	High	Low	Close
Sept.	24.40	26.50	25.25	26.50b
Oct.	24.40	26.50	25.25	26.50b
Dec.	25.05	26.34	24.90	26.34b
Jan.	24.00	25.60	24.00	25.60b
Mar.	23.40b	25.10	24.50	25.10b
Apr.	23.40b	25.10	24.50	25.10b
June	23.40b	25.10	24.50	25.10b
July '51	23.40b	25.10	24.50	25.10b

Close: 200 points up; sales 216 lots.

TUESDAY, JULY 18, 1950				
	Open	High	Low	Close
Sept.	26.70b	27.25	24.50	24.50
Oct.	26.70b	27.25	24.50	24.50
Dec.	26.70b	27.25	24.50	24.50
Jan.	26.00b	26.70	23.60	23.75
Mar.	25.50b	26.45	23.35	23.20b
Apr.	25.50b	26.45	23.35	23.20b
June	25.50b	26.45	23.35	23.20b
July '51	25.50b	26.45	23.35	23.20b

Close: 185 to 200 points down; sales 212 lots.

WEDNESDAY, JULY 19, 1950				
	Open	High	Low	Close
Sept.	23.00	25.50	23.00	25.15
Oct.	23.20	25.25	23.20	24.80b
Dec.	23.20	25.25	23.20	24.80b
Jan.	23.45	23.90	22.50	24.00b
Mar.	22.00b	23.25	23.20	23.70b
Apr.	22.00b	23.25	23.20	23.70b
June	22.00b	23.25	23.20	23.70b
July '51	22.00b	23.25	23.20	23.70b

Close: 25 to 65 points higher; sales 177 lots.

THURSDAY, JULY 20, 1950				
	Open	High	Low	Close
Sept.	25.90	26.50	25.50	25.60
Oct.	25.90	26.50	25.50	25.60
Dec.	25.65	26.30	25.10	25.45
Jan.	24.00b	25.40	24.40	24.70b
Mar.	24.20a	25.05	25.00	24.55b
Apr.	24.20a	25.05	25.00	24.55b
June	24.20a	25.05	25.00	24.55b
July '51	24.20a	25.05	25.00	24.55b

Close: 58 to 85 points higher; sales 114 lots.

FRIDAY, JULY 21, 1950				
	Open	High	Low	Close
Sept.	25.50b	26.20	25.95	26.05
Oct.	25.50b	26.20	25.95	26.05
Dec.	25.50b	26.20	25.95	26.05
Jan.	24.75b	25.25	25.00	25.00b
Mar.	24.45b	25.00	24.80b	24.80b
Apr.	24.45b	25.00	24.80b	24.80b
June	24.45b	25.00	24.80b	24.80b
July '51	24.45b	25.00	24.80b	24.80b

Close: 25 to 40 points higher; sales 49 lots.

CHICAGO PROVISION STOCKS

The 498,981 lbs. of lard added to holdings of lard during the first half of July was considerably smaller than the 4,159,262 lbs. placed in inventories during the previous two-week period. However, the 82,962,742 lbs. of lard held on July 15 was 22,379,964 lbs. larger than July 15, 1949 stocks.

	July 15, '50, lbs.	June 30, '50, lbs.	July 15, '49, lbs.
P. S. lard (a).....	69,531,879	68,581,886	52,076,309
P. S. lard (b).....	2,253,000	2,253,000	4,098,000
Dry rendered			
lard (a).....	6,364,200	5,830,800	519,000
lard (b).....			240,000
Other lard.....	4,813,663	5,818,075	3,649,469
TOTAL LARD.....	82,962,742	82,463,761	60,582,778
D. S. CL bellies			
(contract).....	101,100	77,000	188,200
D. S. CL bellies			
(other).....	4,581,874	5,508,672	5,576,156
TOTAL D. S. CL			
BELLIES.....	4,682,974	5,585,672	5,764,356
D. S. rib bellies.....			
(a) Made since October 1, 1949.			
(b) Made previous to October 1, 1949.			

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$24.50; the average, \$20.40. Provision prices were: Under 12 pork loins, 50 1/2 @ 51; 10/14 green skinned hams, 53 1/2; 4/8 Boston butts, 42 1/2 @ 43; 16/down pork shoulders, 39 @ 39 1/2; 3/down spareribs, 40 @ 40 1/2 n; 8/12 fat backs, 11 1/4 @ 12 1/4; regular pork trimmings, 25 1/2 @ 26; 18/20 DS bellies, 24 1/2 n; 4/6 green picnics, 38 1/4; 8/up green picnics, 33 1/4. P.S. loose lard was quoted at 14.00 b; P.S. lard in tierces, 14.25 n.

Cottonseed Oil

Closing futures at New York were: Sept. 18.16-15; Oct. 17.75-65; Dec. 17.65-62; Mar. 17.70-62; May 17.71-67; July 17.65b, 17.80a. Sales were 568 lots.

CHICAGO HIDE QUOTATIONS

PACKER HIDES				
	Week ended July 20, 1950	Previous Week	Cor week.	
Nat. str.	28 1/2 @ 29	27 @ 28	23 @ 23 1/2	18 1/2
Hy. Tex. str.	25 1/2	24 1/2	24	18
Hy. butt.	25 1/2	24 1/2	24	18
Hy. Col. str.	25	24	24	18
Ex-light Tex.	29n	28n	24n	19 1/2
Brnd'd cows.	26 1/4 n 25	25 1/2 n	22	22
Hy. nat. cows	29	28	23 1/2	24 1/2
Lt. nat. cows	29-30	27 @ 28 1/2 n	23 1/2	24 1/2
Nat. bulls	19	17 @ 17 1/2	16	16 1/2
Brnd'd bulls	18	16 @ 16 1/2	15	15 1/2
Calfskins, Nor.	62 1/2 @ 66	62 1/2 @ 66	50	50
Kips, Nor. nat.	35	32 1/2	32 1/2	32 1/2
Kips, Nor. brnd.	52 1/2	52	37 1/2 @ 39 1/2	42
Slunks, reg.	3.35	3.35	2.50 @ 2.75	85n
Slunks, hris.	.90	.90		

CITY AND OUTSIDE SMALL PACKERS				
41-42 lb. aver.	27 1/2 @ 28 1/2	27 1/2	17 1/2 @ 20	17 1/2
50-52 lb. aver.	25 1/2 @ 26 1/2	25 1/2	16 1/2 @ 19	16 1/2
63-65 lb. aver.	23 @ 24	20 @ 21	12 @ 14	12 @ 14
Nat. bulls	14 1/2 @ 16	13 @ 14	11 @ 13	11 @ 13
Calfskins	46 @ 48	40 @ 48	38 @ 40	38 @ 40
Kips, nat.	32 @ 34	32 @ 34	28 @ 30	28 @ 30
Slunks, reg.	2.75 @ 2.85	2.75 @ 2.85	1.75 @ 2.00	1.75 @ 2.00
Slunks, hris.	.60 @ 70n	.60 @ 70n	50 @ 75n	50 @ 75n

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES				
All weights,	22 @ 23	20 @ 21	15 1/2 @ 16	15 1/2 @ 16
Bulls	10 @ 11	10 @ 11	11 @ 12n	11 @ 12n
Calfskins	27 @ 28	27 @ 28	21 @ 23	21 @ 23
Kipskins	24 @ 25	24 @ 25	17 @ 19n	17 @ 19n

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings,	3.10	3.00 @ 3.10	2.25 @ 2.75
Dry pelts	.35 @ 36	35 @ 36	29 @ 31n
Horsehides,			
untrimd.	11.50 @ 12.25	11.00 @ 12.00	9.50 @ 10.00

Amend Denaturing Rules

The Meat Inspection Regulations regarding denaturing of rendered animal fat derived from inedible or condemned materials were amended effective July 13, so that this material will not have to be denatured unless it possesses the physical characteristics of color, odor and taste of an edible product. If it does it may be denatured by mixing with a number of denaturing agents, such as fat denaturing oil, number 2 fuel oil or brucine dissolved in a mixture of alcohol and pine oil or oil of rosemary.

Formerly all fat derived from condemned products had to be denatured with either low-grade or mineral oil to destroy it for food purposes.

LIVESTOCK MARKETS

Weekly Review

Slaughter in June Only Slightly Less Than Kill Month Ago

CATTLE and calf slaughter in June decreased from a year ago while slaughter of hogs as well as sheep and lambs showed a moderate increase. Slaughter of all species except sheep and lambs decreased slightly compared with May this year. Slaughter of cattle and calves was the smallest for the month since 1946, while hog slaughter was, with one exception, the largest for June since 1944. Sheep and lamb slaughter was largest for any month since January. However, with the exception of 1949, the June slaughter was smallest for the month in the past 25 years.

Slaughter of 1,065,815 cattle was 1 per cent below May, 3 per cent below June last year, but 8 per cent above the June five-year average. Slaughter of 6,223,289 cattle during the six months this year was 2 per cent below last year and 1 per cent below the five-year average.

Calf slaughter of 484,798 was 2 per cent below May, 9 per cent below June last year, and 5 per cent below the five-year average. During the six months the slaughter of 2,969,163 calves was 7 per cent below a year ago and 6 per cent below the 1945-49 average for the January-June period.

A total of 4,154,180 hogs was slaughtered in June, a decrease of 4 per cent compared with May, an increase of 11 per cent over a year ago and an increase of 20 per cent compared with the five-year average. Slaughter of 27,863,863 hogs during the six months was 11 per cent over a year ago and 18 per cent above the five year average for the first half of the year.

Slaughter of 1,018,648 sheep and lambs was 2 per cent above last year, but 32 per cent below the average for 1945-49.

Livestock slaughter under federal in-

spection during June, by centers, was reported by the U. S. Department of

Agriculture as shown in the following table:

FEDERALLY INSPECTED SLAUGHTER			
CATTLE			
	1950	1949	
January	1,102,515	1,125,771	
February	938,975	944,157	
March	1,081,525	1,102,081	
April	959,089	965,939	
May	1,075,370	1,024,754	
June	1,065,815	1,095,218	
July		1,089,467	
August		1,231,818	
September		1,224,273	
October		1,156,384	
November		1,116,437	
December		1,064,340	
CALVES			
	1950	1949	
January	465,086	483,850	
February	443,225	476,437	
March	585,673	618,637	
April	493,936	562,014	
May	496,445	510,450	
June	484,798	533,083	
July		501,256	
August		549,177	
September		551,538	
October		567,007	
November		584,703	
December		510,536	
HOGS			
	1950	1949	
January	5,844,251	5,376,611	
February	4,191,117	4,079,542	
March	5,019,629	4,314,968	
April	4,336,281	3,893,904	
May	4,338,414	3,721,421	
June	4,154,180	3,744,799	
July		3,164,614	
August		3,415,421	
September		3,879,371	
October		4,959,194	
November		6,003,097	
December		6,477,185	
SHEEP AND LAMBS			
	1950	1949	
January	1,077,418	1,234,543	
February	863,062	1,045,563	
March	938,580	949,168	
April	833,540	875,643	
May	941,304	760,000	
June	1,018,648	808,162	
July		976,264	
August		1,125,761	
September		1,179,096	
October		1,172,266	
November		1,060,402	
December		1,057,810	
—YEAR TO DATE—			
	1950	1949	
Cattle	6,223,289	6,337,920	
Calves	2,969,163	3,184,421	
Hogs	27,863,863	25,130,945	
Sheep	5,672,532	5,563,979	

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark				
Jersey City	28,861	52,816	150,323	150,121
Baltimore, Phila.	24,287	7,006	103,202	8,590
NORTH CENTRAL				
Cinti., Cleve., Indpls.	47,622	17,434	238,298	37,557
Chicago area	96,542	24,328	288,687	45,363
St. Paul-Wis. group ¹	98,590	76,637	334,808	23,254
St. Louis area ²	46,384	43,216	240,161	54,505
Sioux City	43,285	534	107,554	13,999
Omaha	88,484	3,646	212,251	51,530
Kansas City	49,928	14,387	159,043	64,910
Iowa & Minn. ³	67,153	19,860	754,612	97,350
SOUTH-EAST ⁴				
23,100	14,720	64,626	192	
S. CENT. WEST ⁵				
80,037	27,057	232,346	136,139	
ROCKY MOUN-TAIN ⁶				
38,190	2,969	58,996	45,888	
PACIFIC ⁷	72,517	11,050	121,880	125,207
Total 32 centers	811,040	315,678	3,075,787	863,611
All other stations	254,766	169,120	1,078,393	155,087
Grand total, June '50	1,065,815	484,798	4,154,180	1,018,648
Grand total, May '50	1,075,370	496,445	4,338,414	941,304
Av. June, 5-yr. (1945-49)	6,280,144	3,152,682	23,098,730	8,338,604
Total Jan. June '50	6,223,289	2,969,163	27,863,863	5,672,532
Av. Jan.-June, 5-yr. (1945-'50)	6,280,144	3,152,682	23,098,730	8,338,604
Other animals slaughtered during June 1950:				
Horses, 23,729; goats, 1,805; June 1949: Horses, 17,592; goats, 19,923.				

LIVESTOCK CAR LOADINGS

A total of 5,048 cars were loaded with livestock during the week ended July 8, 1950, according to the Association of American Railroads. This was a decrease of 2,102 cars from the same week a year earlier, and a decrease of 2,545 cars from the week in 1948.

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34% More Cattle on Feed July 1 In Corn Belt than a Year Ago

THE 1950 inventory of cattle on feed in the Corn Belt states on July 1 is 34 per cent larger than last year, with indications pointing to an increase of nearly 500,000 head, according to the first report on summer feeding for all eleven Corn Belt states by the Bureau of Agriculture Economics. July 1 numbers are substantially above the low level of the last few years and is the largest since 1943.

In every state except Missouri, where numbers were practically the same, more cattle were on feed than last July. Feeding operations were up 65 per cent in Nebraska, 25 per cent in Ohio, Indiana, Illinois, Wisconsin, Iowa and Kansas, and South Dakota, Michigan and Minnesota were up from 13 to 15 per cent. Cattle feeding operations in Colorado on July 1 were also above a year ago. The receipt of replacement cattle since January 1 has been unusually heavy. Also, the number of fed cattle marketed in Colorado during the past six months has been larger than for the same period of 1949.

Reports from cattle feeders show 24 per cent of the cattle had been on feed less than three months, 42 per cent three to six months and 34 per cent over six months. Direct comparisons with July 1, 1949, are not available for all states, but in Iowa, Illinois and

Nebraska there was a somewhat larger percentage of the total this year on feed from three to six months and on feed over six months than was the case a year earlier.

About 74 per cent of the July 1 inventory is expected to be marketed before October 1 if July intentions are carried out, with 18 per cent intended for July marketing, 27 per cent for August and 28 per cent for September. While the per cent to be marketed before October 1 is less than last year, the number marketed should be larger due to the larger inventories.

Strictly short term feeding is at the lowest level in several seasons with only 6 per cent of the fed cattle marketed between April 1 and July 1 which had been placed on feed after April 1. This is substantially less than last year, even though producers marketed fed cattle at a slightly faster rate than they intended last April.

Shipments of stocker and feeder cattle into the Corn Belt during the first six months of 1950 were larger than in the corresponding months of 1949. Total shipments into the eight states for which records are available were 29 per cent above last year and the largest on record. Records of shipments of stocker and feeder cattle from five markets since January 1 show that

about the same proportions as last year were heavier weight steers (over 800 lbs.). However, the number of steers in all weight classes was larger than in the same period last year. The number of calves going to the country was 19 per cent higher than in 1949. During June, the average cost of stocker and feeder steers shipped from the five markets was \$4.51 per cwt. higher than in June 1949.

South Must Raise More Livestock, Graves Asserts

Two important reasons for expanding the meat animal business in the Southeast—the prospect that an increasing share of the livestock raised in the West will be slaughtered in the West, and the fact that livestock offers southern farmers the chance to increase their cash income—were listed recently by J. T. Graves, extension livestock specialist of Aiken, S.C. Graves pointed out that while 40 per cent of the rural people of the United States live in the ten southern cotton producing states, the cash income for this 40 per cent in 1948 was \$6,700,000,000, as compared with \$24,000,000,000 for the other 60 per cent living in 38 states. He continued that this southern area needs to produce more and better livestock to bring about a balance between crops and livestock that will maintain soil fertility as well as insure an increased income.

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SAUSAGE CASINGS

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, July 17, 1950, were reported by the Production & Marketing Administration as follows:

HOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	18.75-21.25	17.00-21.00	17.00-21.00	17.00-21.00	17.00-21.00
140-160 lbs.	20.75-23.00	20.50-22.50	21.75-23.00	21.50-23.00	21.50-23.00
160-180 lbs.	22.75-24.75	22.00-24.50	22.25-24.25	22.75-24.25	22.75-24.25
180-200 lbs.	24.50-25.00	24.25-25.00	23.75-24.75	24.00-24.75	24.50-24.75
200-220 lbs.	24.75-25.10	24.50-25.00	24.25-24.75	24.00-24.75	24.50-24.75
220-240 lbs.	24.50-25.00	24.00-25.00	24.25-24.75	24.00-24.75	24.50-24.75
240-270 lbs.	23.75-24.75	23.00-24.25	23.00-24.50	22.75-24.25	21.00-24.50
270-300 lbs.	22.50-23.75	22.25-23.25	21.75-23.25	21.50-23.25	21.00-24.50
300-330 lbs.	21.00-22.40	21.50-22.50	21.50-22.25	19.50-21.75	19.50-21.75
330-360 lbs.	20.00-21.00	20.50-21.75	20.75-22.00	19.50-21.75	19.50-21.75

Medium:

160-220 lbs.	20.50-24.75	21.00-23.50	22.50-24.00	21.00-24.00	21.00-24.00
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BOWS:

Good and Choice:

270-300 lbs.	20.00-20.25	21.25-22.00	20.00-20.50	21.50-22.00	18.00-21.00
300-330 lbs.	20.00-20.25	20.75-21.75	20.00-20.50	19.00-21.50	18.00-20.75
330-360 lbs.	19.75-20.25	19.75-21.00	19.50-20.25	19.00-21.50	18.00-20.75
360-400 lbs.	18.75-20.00	18.00-20.00	19.00-19.75	17.50-20.00	18.00-20.75
400-450 lbs.	18.25-19.50	17.50-18.50	17.75-19.25	16.50-18.00	16.00-18.00
450-550 lbs.	16.00-19.00	16.00-17.75	17.00-18.25	15.50-17.00	16.00-18.00

Medium:

250-550 lbs.	15.00-19.75	15.00-20.00	16.00-19.50	14.50-21.50	16.00-18.00
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	14.00-19.25	15.00-18.00			
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	30.75-32.00	31.00-32.25	30.75-32.00	31.00-32.50	31.00-32.00
900-1100 lbs.	31.25-32.50	31.00-32.50	31.00-32.25	31.50-32.75	31.50-32.50
1100-1300 lbs.	31.25-32.50	31.00-32.50	31.00-32.25	31.50-32.75	31.50-32.50
1300-1500 lbs.	31.00-32.00	30.75-32.25	30.25-32.00	31.25-32.75	31.00-32.50

STEERS, Good:

700-900 lbs.	28.75-31.00	29.75-31.00	28.75-30.75	29.00-31.50	29.00-31.50
900-1100 lbs.	29.00-31.25	29.75-31.00	28.75-30.75	29.25-31.50	29.00-31.50
1100-1300 lbs.	29.00-31.25	29.50-31.00	28.50-30.50	29.25-31.50	29.00-31.50
1300-1500 lbs.	29.00-31.00	29.50-30.75	28.50-30.50	29.25-31.50	29.00-31.50

STEERS, Medium:

700-1100 lbs.	25.00-29.00	26.00-29.75	25.00-28.75	25.00-29.25	24.00-29.00
1100-1300 lbs.	25.00-29.00	26.00-29.50	25.00-28.50	25.25-29.25	24.00-29.00

STEERS, Common:

700-1100 lbs.	22.50-25.00	22.50-26.00	22.00-25.00	22.50-25.25	21.50-24.00
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HEIFERS, Choice:

600-800 lbs.	30.75-31.75	30.75-31.75	30.00-31.25	30.50-32.00	30.00-31.00
800-1000 lbs.	30.75-31.75	30.75-32.00	29.75-31.25	31.00-32.25	30.00-31.50

HEIFERS, Good:

600-800 lbs.	28.75-30.75	29.50-30.75	28.50-30.00	28.75-31.00	28.50-30.00
800-1000 lbs.	28.75-30.75	29.50-30.75	28.50-30.00	28.75-31.00	28.50-30.00

HEIFERS, Medium:

500-900 lbs.	24.25-28.75	25.00-29.50	24.25-28.50	24.00-28.75	23.50-28.50
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HEIFERS, Common:

500-900 lbs.	22.00-24.25	22.00-25.00	21.75-24.25	21.50-24.00	21.00-23.50
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COWS (All Weights):

Good	22.00-23.50	23.00-25.00	22.50-25.00	22.50-25.00	22.00-24.00
Medium	20.75-22.00	21.00-23.00	20.50-22.50	21.50-22.50	20.00-22.00
Common	19.75-20.75	19.75-21.25	19.25-20.50	19.00-21.50	19.00-20.00
Cut. & Cnt.	14.50-19.50	16.50-20.00	16.50-19.25	15.50-19.50	16.50-19.00

BULLS (Yrks. Excl.): All Weights:

Beef Good	23.75-25.25	23.75-26.00	23.00-24.75	24.00-25.00	24.00-25.00
Sausage, good	23.75-25.25	23.50-26.75	24.50-25.00	24.00-25.00	24.00-25.50
Sausage, medium	22.75-23.75	24.00-25.50	22.50-24.50	22.50-24.00	23.00-24.00
Sausage, cut. & com.	20.75-22.75	20.50-24.00	20.50-22.50	19.50-22.50	19.50-23.00

VEALERS, All Weights:

Good & Choice	29.00-33.00	29.00-31.00	28.00-30.50	28.00-30.00	27.00-32.00
Com. & Med.	22.00-29.00	24.00-29.00	22.00-28.50	20.00-28.00	20.00-27.00
Cull, 75 lbs. up.	17.00-22.00	19.00-24.00	18.00-22.00	16.00-20.00	17.00-20.00

CALVES, (500 lbs. down):

Good & Choice	26.00-30.00	26.00-29.00	25.00-29.00	28.00-30.00	26.00-28.00
Com. & Med.	19.50-26.00	21.00-26.00	20.00-25.00	20.00-28.00	19.00-26.00
Cull	16.00-19.50	17.00-21.00	18.00-20.00	16.00-20.00	17.00-19.00

SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:

Good & Choice*	26.50-27.50	26.00-27.00	27.00-27.50	26.50-27.75	26.00-27.50
Medium and Good*	23.00-26.50	23.00-26.00	23.50-26.75	23.50-26.50	22.50-22.75
Common	18.50-22.50	18.00-23.00	20.00-23.25	24.00-25.25	

LAMBS (Shorn):

Good & Choice*					21.50-22.50
Medium & Good*					19.50-21.25
Common					16.50-19.25

EWES (Shorn):

Good & Choice*	5.50-10.00	7.50-11.00	9.50-10.00	9.50-10.50	9.50-10.50
Com. & Med.	5.00-8.00	7.00-8.50	8.00-9.50	7.00-9.50	6.50-9.25

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.
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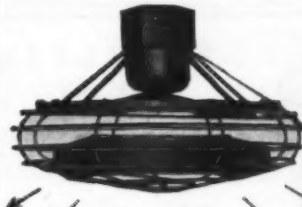
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending July 15, 1950:

CATTLE

	Week ended July 15	Prev. week	Cor. week, 1949
Chicago	20,878	15,562	22,657
Kansas City	15,567	11,919	21,461
Omaha	20,257	16,507	19,820
E. St. Louis	7,075	5,000	7,515
St. Joseph	8,577	7,655	9,819
Sioux City	11,529	8,932	10,598
Wichita	3,239	2,824	3,608
New York & Jersey City	6,895	5,921	6,520
Okla. City	5,485	2,677	6,615
Cincinnati	4,356	2,684	5,275
Denver	9,630	5,732	8,852
St. Paul	18,018	12,358	15,788
Milwaukee	3,650	3,110	2,724

Total 135,156 100,881 141,061

HOGS

Chicago	39,294	26,419	32,114
Kansas City	10,202	8,052	11,918
Omaha	37,617	23,176	38,979
E. St. Louis	21,263	13,559	18,296
St. Joseph	22,210	12,100	30,376
Sioux City	20,016	12,650	17,408
Wichita	7,283	4,395	5,897
New York & Jersey City	30,562	26,373	33,595
Okla. City	8,625	6,674	9,146
Cincinnati	12,385	10,205	10,124
Denver	9,678	7,808	10,173
St. Paul	43,981	28,576	28,162
Milwaukee	5,240	3,569	3,034

Total 268,348 183,724 238,132

SHEEP

Chicago	3,082	1,926	2,352
Kansas City	9,817	12,143	11,019
Omaha	9,845	6,448	9,634
E. St. Louis	7,953	5,809	11,188
St. Joseph	6,696	5,406	8,814
Sioux City	3,224	2,708	2,246
Wichita	1,889	1,078	2,961
New York & Jersey City	37,965	31,705	40,866
Okla. City	3,878	1,360	3,027
Cincinnati	1,623	584	809
Denver	9,186	8,563	5,574
St. Paul	8,228	2,702	1,395
Milwaukee	332	472	418

Total 103,718 80,970 100,503

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, July 20:

Steers, gd.	30.00@31.75
Steers, med. & gd.	27.40@29.75
Heifers, gd.	26.00@27.00
Heifers, com. & med.	20.00@25.00
Cows, gd.	22.50@24.00
Cows, com. & med.	18.00@22.50
Cows, can. & cut.	16.00@19.00
Sausage bulls, gd.	24.00@27.00
Sausage bulls, com. & med.	20.00@23.50

CALVES:	
Vealers, gd. & ch.	28.00@33.00
Com. & med.	21.00@28.00
Culls	14.00@21.00

HOGS:	
Gd. & ch.	180-240... 23.75@25.25
Sows, gd. & ch.	17.50@19.50

SHEEP:	
Spring lambs, gd & ch., 70-95 lbs.	27.00@28.00
Com.	20.00@22.00

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., Thursday, July 20:

CATTLE:	
Steers, med. & gd.	31.00
Steers, med.	29.25
Heifers, med.	28.50
Cows, med. & gd.	22.50@25.25
Cows, com.	20.00@22.00
Cows, can. & cut.	17.00@19.75
Sausage bulls, gd.	26.50@27.50

CALVES	
Vealers, med. & gd.	\$25.00@31.00
Common	\$22.00@24.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
July 13..	2,582	578	13,703	1,795
July 14..	1,347	303	13,850	632
July 15..	709	85	3,072	6
July 17..	15,512	633	11,412	866
July 18..	5,471	377	15,098	1,120
July 19..	8,500	400	12,500	500
July 20..	2,000	400	8,500	2,300

*Week so far...32,483 1,710 46,110 4,686
Week ago...33,809 1,895 52,605 7,835
1949...35,488 2,030 45,201 6,244
1948...27,172 3,374 42,613 8,966
*Including 148 cattle 10 calves, 7,740 hogs and 2,020 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
July 13..	1,393	115	2,997	223
July 14..	596	145	2,056	60
July 15..	151	91	581	60
July 17..	3,774	91	2,241	157
July 18..	2,701	43	2,616	27
July 19..	3,000	100	2,000	100
July 20..	2,000	100	1,000	200

Week so far...11,475 334 7,857 494
Week ago...11,914 321 9,377 264
1949...12,081 350 8,524 292
1948...9,892 409 6,463 194

JULY RECEIPTS

	1950	1949
Cattle	96,328	107,295
Calves	5,547	9,876
Hogs	166,169	139,235
Sheep	18,834	20,997

JULY SHIPMENTS

	1950	1949
Cattle	35,245	30,328
Hogs	31,830	30,609
Sheep	1,228	1,827

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, July 20:

	Week ended July 20	Prev. week
Packers' purch.	39,372	36,195
Shippers' purch.	10,155	11,235
Total	49,727	47,430

CANADIAN KILL

Inspected slaughter in Canada, week ended July 8:

CATTLE		
	Week Ended July 8	Same Week Last Year
Western Canada	11,134	12,558
Eastern Canada	12,683	14,351

	Canada	22,000	22,000
Total		23,817	26,909
HOGS			
Western	Canada	24,366	18,747
Eastern	Canada	42,934	38,693
Total		67,300	57,440

SHEEP			
Western Canada	2,306	2,864	
Eastern Canada	3,479	5,362	
Total	5,785	8,226	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended July 15:

	Cattle	Calves	Hogs*	Sheep
Salable	372	1,220	803	1,240
Total (incl. directs)	4,456	4,892	17,882	25,807
Previous week:				
Salable	279	1,682	856	357
Total (incl. directs)	3,525	5,059	16,115	16,368

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending July 13:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,990	1,300	3,400	350
S. Francisco	1,350	130	2,325	13,800
N. Portland	2,360	700	1,300	3,825

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 15, 1950, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 6,734 hogs; Swift, 971 hogs; Wilson, 2,640 hogs; Agar, 8,365 hogs; Shippers, 12,457 hogs; Others, 20,584 hogs.
Total: 20,878 cattle; 1,816 calves; 51,751 hogs; 3,082 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,860	389	1,725	2,910
Cudahy	2,880	366	828	1,264
Swift	2,667	685	1,965	3,646
Wilson	966	216	1,369	1,173
Central	1,201	4	4,815	824
Others	3,694			
Total	13,807	1,700	10,202	9,817

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,763	10,608	1,326	
Cudahy	4,778	3,783	1,055	
Swift	4,568	4,918	1,931	
Wilson	2,429	3,968	241	
Eagle	65			
Gt. Omaha	123			
Hoffman	102			
Rothschild	380			
Roth	22			
Kings	950			
Merchants	39			
West	48			
Others		13,195		
Total	19,267	36,472	4,553	

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,782	2,277	7,730	4,007
Swift	3,629	3,038	3,303	3,436
Hunter	604		5,310	220
Heil			2,376	
Krey			798	
Laclede			1,120	
Siehoff			626	
Others	3,178	603	6,758	2,011
Shippers	4,466	682	22,461	402
Total	14,719	6,820	60,482	10,366

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,978	233	8,762	2,639
Armour	2,386	334	8,806	1,045
Others	3,687	3	3,756	2,062
Total	9,051	570	21,324	5,746

Does not include 108 cattle, 3,805 hogs and 3,012 sheep bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,645	4	7,770	865
Cudahy	4,384	15	6,154	832
Swift	3,141	7	2,005	687
Others	206			
Shippers	8,680	12	18,200	459
Total	20,116	38	34,138	2,834

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,036	401	2,702	1,889
Guggenheim	332			
Dunn-Ostergart	59			
Dold	99		464	
Sunflower	15		30	
Pioneer	206			
Excel	550			
Others	654		478	321
Total	2,745	401	3,674	2,210

Does not include 747 cattle and 4,087 hogs bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,851	277	941	653
Wilson	1,727	581	931	817
Others	123		515	
Total	3,701	608	2,387	1,470

Does not include 733 cattle, 443 calves, 6,236 hogs and 2,408 sheep bought direct.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	141		522	
Cudahy	489		170	
Swift	192	126	293	
Wilson	78			
Acme	342	25		
Atlas	319	13		
Clougherty	181		309	
Coast	296		32	535
Hartman	217			
Laer	63		739	
Union	19			
United	220	10	282	
Others	3,927	867	359	
Total	6,484	1,076	3,200	

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,214	147	2,645	3,326
Swift	1,332	76	1,309	2,460
Cudahy	1,127		2,569	1,430
Wilson	754			
Others	4,613	367	3,065	1,970
Total	9,040	560	9,678	9,186

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall				269
Kahn's				591
Lehrey				
Meyer				80
Schlachter	202	138		
Northside				
Others	4,322	1,112	12,643	3,461
Total	4,524	1,250	13,234	3,819

Does not include 972 cattle bought direct.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,674	2,207	11,803	2,814
Bartusch	1,028			
Cudahy	1,154	640		537
Rufkin	975	30		
Superior	1,700			
Swift	5,212	1,815	19,215	2,400
Others	3,270	2,179	12,963	2,408
Total	18,018	6,871	43,981	8,228

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,181	1,337	1,516	2,875
Swift	1,781	1,563	921	6,036
Blue Bonnet	295	4	265	
City	233	8	40	
Rosenthal	379	99		
Total	3,869	3,011	2,751	8,911

TOTAL PACKER PURCHASES

	Week ended July 15	Prev. week	Cor. week, 1949
Cattle	146,219	109,188	163,032
Hogs	283,283	194,063	265,281
Sheep	70,222	58,102	70,113

CORN BELT DIRECT TRADING

Des Moines, Ia., July 20.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:

160-180 lb.	\$21.00@23.00
180-240 lb.	22.50@23.50
240-300 lb.	21.00@23.50
300-360 lb.	20.50@22.50

Rows:

270-360 lb.	\$19.25@20.75
400-550 lb.	14.50@17.75

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
July 14	28,000	24,800
July 15	23,500	29,000
July 17	35,000	37,500
July 18	32,000	34,500
July 19	35,000	44,000
July 20	27,000	38,000

LIVESTOCK RECEIPTS

Receipts at major markets:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
July 15	227,000	304,000	152,000
July 8	174,000	300,000	117,000
1949	206,000	377,000	166,000
1948	265,000	368,000	185,000
1947	300,000	355,000	202,000

Hogs AT 11 MARKETS, Wk. Ended:

July 15	330,000
July 8	241,000
1949	299,000
1948	288,000
1947	301,000

AT 7 MARKETS, Week Ended:

July 15	156,000	294,000	80,000
July 8	119,000	207,000	63,000
1949	181,000	359,000	90,000
1948	175,000	248,000	100,000
1947	206,000	206,000	112,000

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended July 8 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
Up to 1000 lb.	\$28.27	\$28.50	Gr. B ¹ Dressed	Gr. B ¹ Dressed
Toronto	28.35	28.50	\$31.10	\$30.77
Montreal	28.35	27.30	31.63	31.25
Winnipeg	27.30	27.35	32.10	30.00
Calgary	27.92	27.11	30.70	27.35
Edmonton	26.45	24.05	31.85	27.15
Pr. Albert	27.00	26.80	30.85	28.00
Moose Jaw	26.00	25.50	30.85	
Saskatoon	26.50	26.00	30.85	27.50
Regina	24.55	25.60	30.85	25.90
Vancouver		26.00		

EXTRA STRENGTH for HEAVY DUTY KEWANE

• More than 80 years of boilermaking is back of every Kewanee. This Heavy Duty type has all the characteristics which make firebox boilers ideal for high pressure.

10 to 304 H. P.
100, 125 and 150 lbs. W. P.
for firing any fuel

Built of sturdy steel plate reinforced with extra stout stays and braces, they have that known strength which means long life. For 8" scale with pipe diameter mark—450A. Ings WHITE Dept. 96-88.

KEWANE BOILER CORPORATION
KEWANE, ILLINOIS
Branches at American Railroad & Standard Scaffolding Corporation



Gwaltney's GENUINE SMITHFIELD HAM

Now available to Wholesalers, Hotel Supply Houses and Suppliers of Institutions

Famous since 1870

Often Called The World's Finest Ham

P. D. GWALTNEY, JR. & CO., INC.
SMITHFIELD, VA.



RED SEAL CERTIFIED CASING COLORS

Especially made for coloring sausage casings

WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 8, MO.



MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:		
Week ending July 15, 1950	13,031		Week ending July 15, 1950	1,035	
Week previous	10,146		Week previous	1,255	
Same week year ago	16,007		Same week year ago	5,389	
COW:			PORK CURED AND SMOKED:		
Week ending July 15, 1950	1,439		Week ending July 15, 1950	931,795	
Week previous	1,606		Week previous	350,769	
Same week year ago	1,001		Same week year ago	1,101,940	
BULL:			LARD AND PORK FATS:		
Week ending July 15, 1950	1,112		Week ending July 15, 1950	95,501	
Week previous	780		Week previous	15,516	
Same week year ago	987		Same week year ago	256,750	
VEAL:			LOCAL SLAUGHTER		
Week ending July 15, 1950	10,506		Cattle		Carcasses
Week previous	13,337		Week ending July 15, 1950	6,895	
Same week year ago	6,100		Week previous	5,921	
LAMB:			Same week year ago	6,529	
Week ending July 15, 1950	46,480		CALVES:		
Week previous	28,986		Week ending July 15, 1950	12,289	
Same week year ago	30,823		Week previous	10,994	
MUTTON:			Same week year ago	12,181	
Week ending July 15, 1950	3,284		HOGS:		
Week previous	857		Week ending July 15, 1950	31,562	
Same week year ago	1,364		Week previous	26,373	
HOG AND PIG:			Same week year ago	33,842	
Week ending July 15, 1950	9,578		SHEEP:		
Week previous	9,730		Week ending July 15, 1950	37,875	
Same week year ago	9,120		Week previous	31,705	
PORK CUTS:			Same week year ago	40,896	
Week ending July 15, 1950	1,266,356		COUNTRY DRESSED MEATS		
Week previous	1,195,146		VEAL:		
Same week year ago	1,464,000		Week ending July 15, 1950	4,335	
BEEF CUTS:			Week previous	3,671	
Week ending July 15, 1950	234,414		Same week year ago	3,784	
Week previous	3,966		HOGS:		
Same week year ago	143,877		Week ending July 15, 1950	5	
VEAL AND CALF CUTS:			Week previous	120	
Week ending July 15, 1950	11,716		Same week year ago	120	
Week previous	988		LAMB AND MUTTON:		
Same week year ago	2,010		Week ending July 15, 1950	91	
LAMB AND MUTTON CUTS:			Week previous	21	
Week ending July 15, 1950	13,363		Same week year ago	13	
Week previous	8,826		†Incomplete.		
Same week year ago	2,587				

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended July 15 was reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,438	12,067	32,971	38,111
Baltimore, Philadelphia	5,878	1,831	20,496	2,281
NORTH CENTRAL				
New York, Newark and Jersey City	6,895	12,289	30,562	37,965
Baltimore, Philadelphia	5,847	1,979	22,664	1,849
Cincinnati, Cleveland, Indianapolis	11,391	3,817	46,390	9,887
Chicago area	23,864	5,642	63,558	10,383
St. Paul-Wisc. group	25,045	15,630	72,374	6,881
St. Louis area	11,498	11,613	47,765	13,666
Sioux City	11,047	128	22,669	5,044
Omaha	21,630	791	43,388	14,583
Kansas City	14,085	3,964	28,226	11,499
Iowa and So. Minn.	18,584	4,596	156,298	24,729
SOUTHEAST				
South Central West	5,550	7,282	11,349	
Rocky Mountain	21,665	7,282	43,460	21,442
Pacific	8,862	825	10,649	13,914
Grand Total	16,641	2,444	22,108	30,169
Total week ago	202,614	74,114	620,800	201,921
Total same week 1949	163,338	50,443	488,567	172,270
Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.				

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during June 1950:—Cattle, 76.1; calves, 65.1; hogs, 74.0; sheep and lambs, 84.8.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended July 14 were reported by the Production and Marketing Administration as follows:

	Cattle	Calves	Hogs
Week ended July 14	1,784	1,159	9,750
Week previous	2,114	757	4,014
Cor. week last year	1,990	664	3,831

CLASSIFIED ADVERTISING

POSITION WANTED

SAUSAGE EXPERT

Up-to-date, with 45 years' practical and theoretical experience in the manufacture of a complete line of quality sausage, when necessary using own formulas of piquant seasoning, also hams, picnic sausages for smoking, canning, tenderized boiling and roasting. Artificial color on all kinds of sausage not necessary. Put in new items and a real good system to make uniform quality product all year around at a minimum cost price. Straighten out any sausage trouble in a short stay, placing men where best qualified. I travel to small, medium and large packing plants, winter months throughout Florida. Best recommendations on hand. Write and you will hear from me. W-180, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER, accountant, auditor, controller, personnel, assistant plant manager. Big and small plant experience. Over 20 years with one company. Successful in every assignment. Age 46, married 22 years. Good health, appearance and personality. W-155, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER or executive's assistant, age 30, experienced in packinghouse accounting credits and costs, sales minded. Will relocate anywhere for good opportunity. Available for interview on vacation during week of July 30th. W-186, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT with a thorough knowledge of all departments and familiar with any size plant. Good references. Capable of handling all labor relations. W-187, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERVISOR: Smoked meat, sliced bacon and curing cellar foreman. 25 years' experience. Able to handle help successfully. Experienced in processing dried beef. W-188, THE NATIONAL PROVISIONER, 11 East 44th St. New York 17, N. Y.

MANAGER: Capable of running beef cooler, buy livestock, manage beef and veal sales. Experienced in operation and sales of complete plant. W-189, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

NOW EMPLOYED but wish to improve my position. Good background in both sausage and canned meats. W-190, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED

CASINGS PRODUCTION supervisor, hog, beef, sheep, sewed casings, desires connection with packer or casing house. Over 30 years' experience supervisory capacity. W-181, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

Married man, age 33, capable of taking complete charge of office, purchasing, and general assistant to operator of small independent plant. Proven ability. Excellent references. Wm. Kling, Greensboro, Alabama.

HELP WANTED

WANTED MERCHANDISING MANAGER

35 to 40 years of age, for Mid-Western Food Processing concern to handle Sales Promotion, Advertising and Packing (of Consumer Packages.) In reply state full details as to Education and Experience. Applications will be treated in strict confidence.

W-168, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED PRODUCTION MANAGER

Well versed in curing salt, natural and concentrated seasonings, binders, etc. Complete knowledge of manufacturing and training of salesmen. W-183, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

FOREMAN SAUSAGE KITCHEN: Independent New York packer wants experienced non-working foreman for sausage, binders, etc. Complete knowledge of manufacturing and training of salesmen. Please give details of experience in first reply. W-184, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

BEEF CURING FOREMAN
Must understand fully all phases of beef curing cleaning. Good salary to the right man. W-174, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALES MANAGER

wanted

FOR PORK AND BEEF PLANT

Must know Ohio, West Virginia, Michigan, Pennsylvania, New York and New Jersey markets. Prefer man experienced in product control, uniformity and promotional packaging. This is a good job for a good man. Good salary and a share in the profits. All replies confidential.

W-172, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

GENERAL MANAGER WANTED FOR PORK AND BEEF PLANT

Good salary and share of the profits. This position requires a top man, hard worker and profit minded. Applicant must be in similar position now. Wonderful opportunity. Plant volume over 10,000,000. Middle west location.

W-171, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

Large Midwest packer east of Chicago desires services of a man thoroughly experienced in beef fabricating and boning operations. Knowledge of yields, tests figures, etc., is essential. State age and experience. Our employees know of this ad. W-192, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Large East Central packer desires the services of a man who has a thorough knowledge of beef grading and possesses beef sales ability. State age and experience. Our employees know of this ad. W-193, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN: Meat plant, to take charge of curing department and ham boning and ham casing departments. Excellent opportunity. Fine salary. Old established firm in Philadelphia, Pa. Confidential. W-191, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLE BUYER wanted for large Ohio packer. State age and experience. Our employees know of this ad. W-194, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CURING CELLAR FOREMAN: Thoroughly experienced. Must be able to handle all departmental operations. Write full details. W-195, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

Undisplayed: set solid. Minimum 20 words \$4.00 additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

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EQUIPMENT FOR SALE

FOR SALE

A Complete 480 Ton REFRIGERATION UNIT consisting of:

2—De Laverge Horizontal Duplex 12x15 Ammonia Compressors—each directly connected to a 250 HP, GE synchronous 3-60-550-200 RPM motor.

With these compressors there is a horizontal multi-pass type ammonia condenser, 4 Frick Zig Zag Coolers, complete with accumulators, by-passes, inter-connecting piping, shell and tube brine coolers, motor driven water and brine pumps, control panels, etc. etc.

Will sell as 2 separate units.

UNITS SET UP EXACTLY AS OPERATED. AVAILABLE FOR IMMEDIATE DELIVERY.

Also Carrier and Sturtevant AIR CONDITIONING UNITS ranging from 5,000 to 70,000 CFM, complete with fans, pumps, motors, re-corders and automatic controls.

CONSOLIDATED PRODUCTS CO., INC.

Box 70 Woonsocket, R. I.

All the above set up as operated, ready for immediate delivery.

MEAT PACKERS—ATTENTION

FOR SALE:

2—Anco #221 Grease Pumps, M.D.

1—Anco Continuous Screw Cracking Press, installed one year.

1—Enterprise #196 Meat Grinder, belt driven.

1—Steel 2,000 gal. jack, O.T., agit. Kettle.

2—Dopp seamless jack, Kettles, 350 and 600 gal.

12—Stainless jacketed Kettles, 30, 40, 60, 80, 100, 150, 225, 500, 750, 1,200 gallon.

Used and rebuilt Anderson Expellers, #1 RB, Duo and Super Duo.

2—5x9 Anco Cookers.

1—Mech. Mfg. 3'x5' and 1—Anco 4'x9' Lard Rolls.

40—Unused 200 gal. Aluminum Storage Tanks, original cost \$295.00, our price \$75.00 each, \$10.00 crating each.

Send us your inquiries

WHAT HAVE YOU FOR SALE?

Consolidated Products Co., Inc.

14-19 Park Row New York 7, N. Y.

Phone: Barclay 7-0600

SOMETHING NEW

A machine to wrap 1/2, 3/4 and 1 pound breakfast sausage. Will save over 50 per cent in labor. Also a nice looking package and better eating sausage. This machine is easy to operate. A girl can learn in five minutes. Will send machine on 10 day trial. FESCHKE ENGINEERING COMPANY, 2000 E. Grand Boulevard, Detroit 11, Michigan.

SAUSAGE GRINDER: Buffalo #51—5 HP motor, factory reconditioned guaranteed. Private. Will sacrifice. Lee Porath, 1641 Eddy Road, East Cleveland, Ohio.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pitlick and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Seccal Anderson R. B. expellers in very good condition. \$3850.00 F.O.B. Norwalk, California. Extraction Company, Box 157, Norwalk, California.

FOR SALE: One new #2 type C Gruender Whirlbeater Grinder, 20 H.P. motor, starter, fan, piping and collector. Attractive discount. FS-185, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT WANTED

MEASURING SAUSAGE FILLER: Used, but in good condition, either Rockford or Harrington. Large 5 or 6 lb. capacity. Lee Porath, 1641 Eddy Road, East Cleveland, Ohio.

ARTIFICIAL CASINGS: Surplus of plain or slightly printed, all sizes, wanted. State quantity, sizes and price. W-201, THE NATIONAL PROVIDER, 11 East 44th St., New York 17, N. Y.

SUET and CAUL FAT WANTED. Any amount. Write Box W-200, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

Meat Packing Plant—Houston, Texas

Three acres land approximately seven miles from downtown Houston, Texas in rapidly growing industrial area.

Eight buildings consisting of cooling and freezing rooms, sausage room, killing floor, rendering plant, cattle pens, shop and offices.

Direct inquiries to Reconstruction Finance Corporation, 601 City National Bank Building, Houston 2, Texas.

SAUSAGE and MEAT PRODUCTS manufacturing business, including purveying to industrial caterers. Equipment. Building 90x125 feet. Will consider selling equipment and business with rental of building or will sell complete. FS-163 THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

Small Processing Plant and wholesale meat, ice cream and frozen food business. Will gross this year \$170,000.00. Plant located in the heart of the Rocky Mountains. The only plant of this kind within an area of 75 miles. Owner is Reserve Air Force Officer and is alerted for recall to service. Address the TAOS LOCKER PLANT, Box 633, TAOS, NEW MEXICO.

CANNING PLANT: Located in Pacific northwest. Boning facilities, excellent cooler, favorably located for procurement of canner and cutter beef. Also ideal for dog food canning. FS-197, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

PACKING HOUSE FOR SALE

Located in southern Ontario, Canada, in rich agricultural area, insuring ample supplies of live stock, and in close proximity to several cities. Capacity 800 hogs weekly. Plant is complete covered by sprinkler system giving low insurance rates, county taxes, private water system, railroad siding. Property approximately 5 acres, permitting expansion if necessary. Could be converted to horse slaughtering and production of canned animal foods at low cost if desired. FS-199, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

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OVER NIGHT DELIVERY—DRESSED HOGS—VIA REFRIGERATED TRUCKS—TO ALL EASTERN POINTS. REPLY TO BOX W-599, THE NATIONAL PROVIDER, 407 S. DEARBORN ST., CHICAGO 5, ILL.

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BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Sausage Equipment

1854—FROZEN MEAT CUTTER: Anco, 40002 per hr. with new motor.... \$ 350.00
2403—FROZEN MEAT CUTTER: Harris-Seybold, large cap. with 34" blade 550.00
2414—MEAT MIXER: Buffalo, with 7 1/2 HP. motor, excellent condition.... 675.00
2321—ROTO CUT: Globe, 42" x14", complete with 40 HP. motor & 5 HP. motor, spare parts, excellent condition 700.00
2073—SILENT CUTTER: Boss 80-A, 375 1/2 cap. with recently purchased 80 HP. motor, with unloader, starter, extra knives 1350.00
2188—SILENT CUTTER: Boss #90, with unloader, 500 1/2 cap. self-emptying, reconditioned guarantee 1250.00
2454—SAUSAGE STUFFER: Buffalo, 500 1/2 cap. with air valve control, no stuffing cocks 500.00
2497—SAUSAGE STUFFER: Anco, 100 1/2 cap. new gaskets, with stuffing cock & tubes, excellent condition 825.00
2500—ROCKFORD FILLER: Model "A", new—never used 245.00
2420—GRINDER: Buffalo #206-B, motor driven, silent chain drive 575.00
2406—GRINDER: Globe 7 1/2 HP. like new condition 485.00
2154—TY-LINKER: Automatic, portable table & metal cover, little used, excellent condition 1225.00
2215—PATTYMAKER: Hollymatic, 400 plates, excellent condition 330.00
2394—KETTLES: (NEW) (5) Hubbert Seamless Drawn Stainless Steel Clad, 100 gal. cap. with covers..ea. 260.00

Smokehouse Equipment

2122—SKINNER: Townsend # 27, with motor, new knife, excellent condition 525.00
2123—SLICER: U.S. 150-B, 80" x13000, complete with stand & shingler, excellent condition 400.00
1801—SMOKESTICK WASHER: 2 HP. motor driven 275.00
1853—LOAF MOLDS: (50) Stainless Steel, Anco. Model L-12, stainless lids, ea. 5.00
1752—HOY LOAF MOLDS: (50) Stainless Steel, model 5-8 excellent condition 3.25
1105—LOAF PANS: (400) Aluminum Waver, 6 1/2", sliding lids, little used ea. 1.30

Kill Floor & Rendering

2201—HOG: Boss #705, size 36, with 40 HP. motor and starter box \$1500.00
1048—SAW: Do-All (NEW) floor model, Stainless Steel Moving Top Table, 1 1/2 HP. 375.00
2478—ELECTRIC HOIST: Budget, 1/2 Ton, 44" per min. 185.00
2450—LARD COOLER: Buffalo, jacketed, complete with agitator & scraper bars, cooler 40" dia. x 45" dp., no motor 285.00
2141—BEEF TROLLEYS: (NEW) all galvanized, 120 Long Hooks ..ea. .85
100 Short Hooks ..ea. .75


Miscellaneous

2613—CONDENSER: Frick, 120-2" by 18" tubes, 80 ton cap. tubes in use one year, excellent condition. Price loaded 1050.00
8022—DROP FINGER CONVEYOR: 360" (NEW—never used) Anco, 2108... 1500.00
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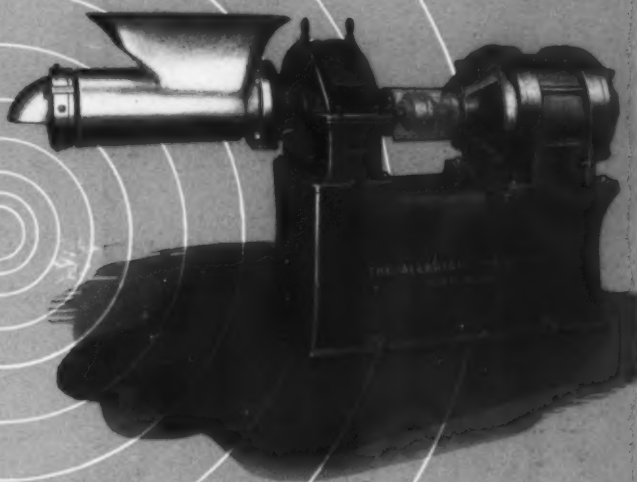
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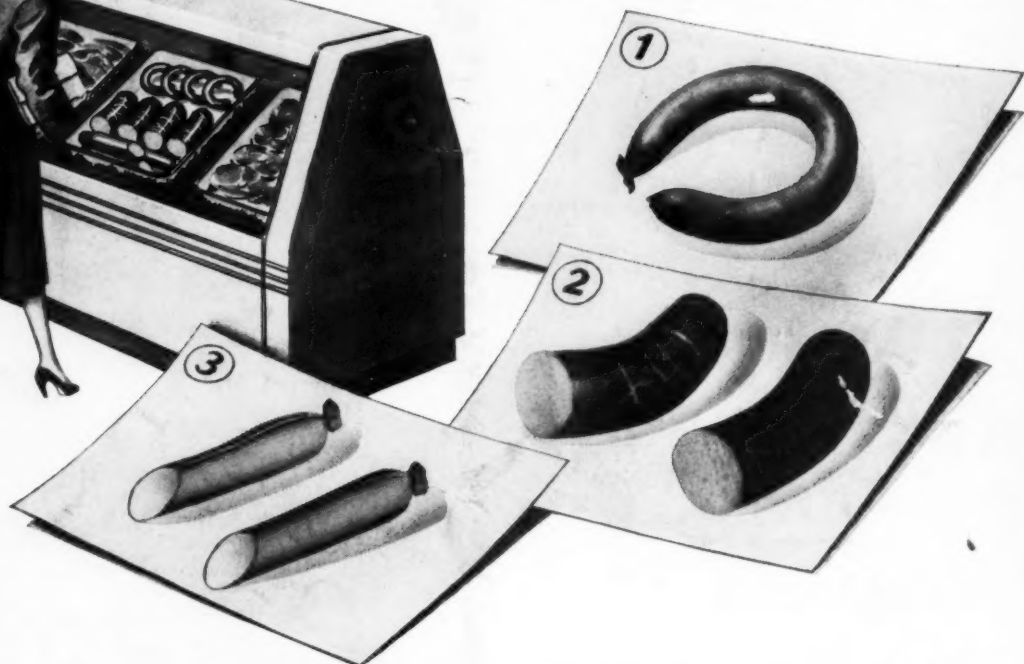
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